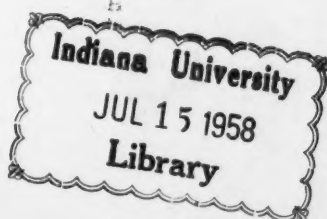


# Provisioner

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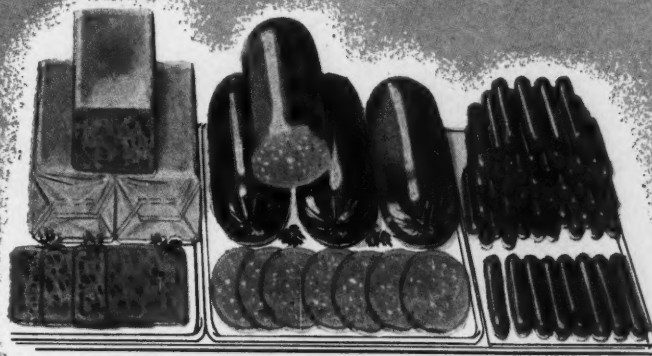
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THE NATIONAL



# Provisioner

VOLUME 139

JULY 12, 1958

NUMBER 2

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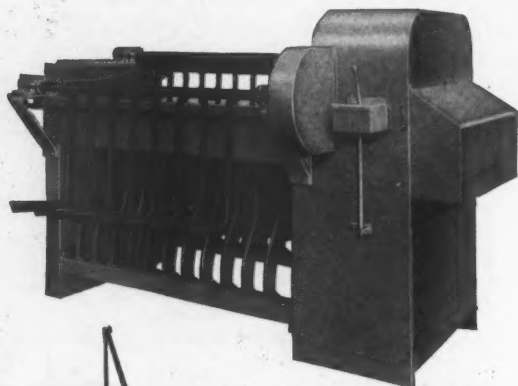
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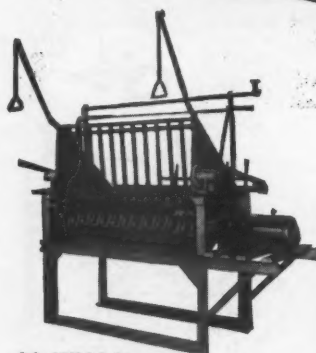
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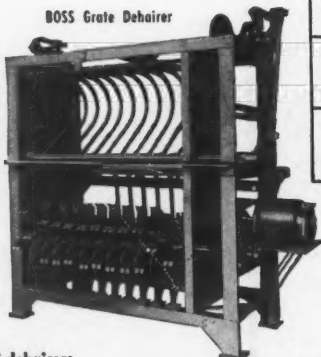
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| No. 46-B<br>BOSS<br>Grate<br>Dehairer    | 120                  | 10   | 12-4 point   | Mechanical<br>Grate Lift                 |   |
| No. 35-A<br>Baby BOSS<br>Dehairer        | 60                   | 7½   | 12-4 point   | Manual<br>Grate Lift                     |   |
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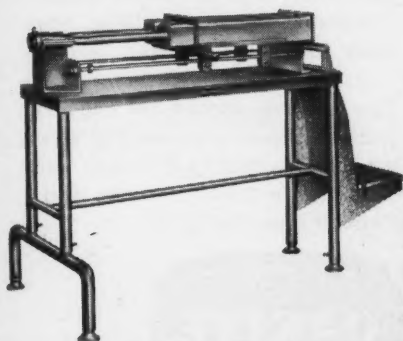
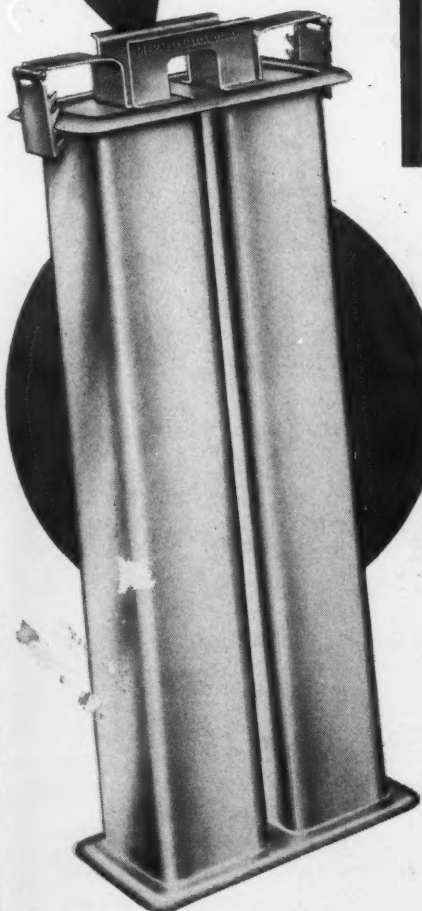
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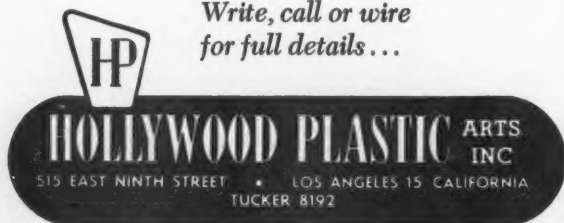
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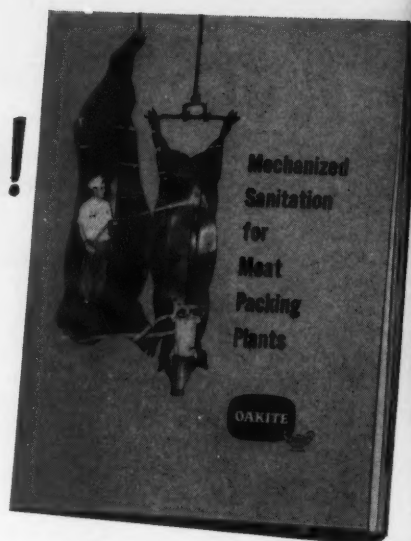
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# Firestone

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THE NATIONAL PROVISIONER, JULY 12, 1958

THE NATIONAL

# PROVISIONER

JULY 12, 1958

VOL. 139 No. 2

## The Grass Is Green

Although it may appear at first glance that this PROVISIONER of July 12 is a British Commonwealth issue, with feature articles on a new Canadian meat packing plant and on rendering operations in Australia, their simultaneous appearance in the magazine is largely coincidental.

These two articles do illustrate a point which is true with respect to meat packing operations within a township, a county, a state, a nation or the whole wide world.

No man or company or nation possesses even a partial monopoly on ingenuity and technical know-how, and the individual or group which believes it has such exclusive prowess is due for an eventual awakening a la Sputnik.

Meat packers of the United States have been inclined to consider our industry well ahead of others in most respects. However, we recommend that those who feel so should read the two articles in this magazine, and consider that one of the greatest advances in livestock dressing, and much important processing machinery, have been developed outside our borders within recent years.

We do not contend that some of the practices and devices employed in the Canadian and Australian plants are "better" than ours, but we do believe that they demonstrate ingenuity and technical competence comparable in quality with those found in the United States.

We suggest, also, that the meat packer who hugs to his breast an "exclusive" process in the belief that it is "better" than his competitors, may be deceiving and penalizing himself far more than he is others.

Maybe the grass isn't always greener in the back yard of your neighbor, but often it is fully as green.

## News and Views

**Lower Truck** rates on fresh meats and packinghouse products from Midwest to Pacific Coast points went into effect this week despite efforts by the Western Livestock & Meat Industry Council and other western groups to head off the reduction by four trucking companies. The new rates are approximately 35c per cwt. below the present rail rates into Oregon, Washington and California. The suspension board of the Interstate Commerce Commission, acting on petitions by the western opponents, had suspended the lower rates and called for a hearing on July 17 and 18 in Kansas City. The board was reversed, however, by Division II of the ICC, which ruled that the new rates should go into effect on July 6 and postponed the hearings in Kansas City until September 16 and 17. The action of Division II was upheld late last week by the full Commission.

**Consent Orders** in which they agreed to give up an allegedly anti-competitive hog-buying arrangement at the Bourbon Stock Yards, Louisville, have been signed by The Klarer Co. of Louisville; C. F. Vissman Co., Inc., and Louisville Provision Co., both Klarer divisions, and Brooks & Co., Louisville, livestock dealer, the U. S. Department of Agriculture announced this week. The USDA had charged Klarer, Vissman and Louisville Provision with failing to conduct their buying operations at the yards in competition with all dealers, as required by the Packers and Stockyards Act. Brooks & Co. was charged with entering into an unlawful agreement to sell hogs to Vissman at a set profit of 15c a head. The USDA said the arrangement guaranteed a source of supply for the packing companies and tended to keep prices down by curtailing competition. Signing of the consent orders settled the case.

**Highlights Of** next month's regional meeting of the Eastern division, National Independent Meat Packers Association, will include the first public demonstration to the meat packing industry of closed circuit television, John A. Killick, NIMPA executive secretary, has announced. The meeting is scheduled for Thursday through Saturday, August 21-23, at the Traymore Hotel, Atlantic City, N. J. Other features will be a question and answer session on NIMPA's new pension and profit-sharing plan and a program on new developments in meat science and technology, to be presented by John E. Thompson, president of Reliable Packing Co., Chicago, and Dr. Walter MacLinn and Dr. Roy E. Morse, both of Rutgers University, New Brunswick, N. J.

A special meeting of the eastern division of the NIMPA Accounting Conference is being called for Saturday morning by chairman Ed Wilson, Stahl-Meyer, Inc., New York City. The meeting will be addressed on "Labor Costs" by Jack Carney, Weiland Packing Co., Phoenixville, Pa. A presentation by Fred Sharpe, NIMPA director of sales training, also is scheduled for Saturday morning. Sharpe will review his current series of sales training courses for sales managers and supervisors and also will discuss personnel management and personnel relations, a new field.

**A Proposal** to inaugurate a new code of ethics or trade practices for the industry was discussed at the recent meeting in Chicago of the intra-industry committee of the American Meat Institute, National Independent Meat Packers Association and the Western States Meat Packers Association. Further discussion of such a code, containing teeth for enforcement, is planned for the next meeting of the committee.



**PLANS FOR OPENING** session at AMI convention are discussed by Gerald B. Thorne (standing) of Wilson & Co., chairman of AMI producer relations committee, with (l. to r.): V. E. Schwaegerle, advertising promotion manager, Homer R. Davison, president, and Paul Zillman (hidden), director of department of livestock, all of AMI; Charles Hughes, livestock economist, Armour and Company, Chicago; Dr. Herrell DeGraff, Babcock professor of economics, Cornell University, and T. W. Glaze, director of agricultural research department, Swift & Company, Chicago. The AMI convention opens on Friday, September 26.

## AMI Annual Meeting to Focus on Changes In Industry and What to Do About Them

"We all talk a lot about the revolution in agriculture, but our job is to analyze what changes have and will occur and to suggest how our industry can adjust itself to those changes," G. B. Thorne, chairman of the American Meat Institute's producer relations committee and vice president of Wilson & Co., Inc., Chicago, explained this week in discussing the committee's preparations for the AMI 53rd annual meeting.

The meeting will open on Friday, September 26, at the Palmer House, Chicago, and close on Tuesday, September 30. The opening session will cover the procurement problems of the meat industry as the annual meeting moves into four days of dramatic presentation and discussion of "The Changing Patterns in Livestock and Meat—and Their Effect on Profits."

Speakers on "Changing Patterns and Their Effect on Livestock" at the opening session will be Homer Davison, president of the Institute; Dr. Herrell DeGraff, Babcock professor of economics, School of Nutrition, Cornell University, and Dr. Robert C. Kramer, agricultural economist and coordinator, Michigan State College.

The AMI producer relations committee held its first in a series of planning meetings early in May, at which time it outlined the program, according to Thorne. Among the changing patterns that will be an-

alyzed and reviewed are those occurring in production practices—numbers, breeds and performance, multiple farrowing, nutrition, etc.

"Our program also will cover what is happening in the various marketing channels and the methods of marketing, contract feeding, meat preservation, tenderization and a number of other important developments that are effecting changes in our operations," Thorne explained.

"The payoff will come when we try to determine how the industry can adjust profitably to these changes," he said. "That's the purpose of these meetings—what can we suggest to the industry to help it to make more money, a subject which is in the minds of each of us. In DeGraff and Kramer we have two of the top agricultural economists in the nation—men who understand the meat packers' problems as well as those of producers. They and Homer Davison are at home on the platform, and we expect this year's opening session to top anything the Institute has presented in the past."

One reason for the early planning, according to the Institute, is the emphasis that is being placed on graphics, demonstrations, charts and other methods of dramatization. "This one you have to see" is the slogan that the program planning group is employing as it works out the details.

## MID Proposes Definition For 'Lard Shortening;' Would Require Antioxidant Use

The director of meat inspection, U. S. Department of Agriculture, has proposed to amend part 28 of the meat inspection regulations. Part 28 would be amended as follows:

Sec. 28.4 Lard shortening; identity; optional ingredients; labeling. (a) Lard shortening is the food fat which is prepared by rendering by an approved process, fresh, clean, sound, fatty tissues from hogs in good state of health at the time of slaughter. Such tissues do not include bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and similar material, and are reasonably free from muscle tissue and blood. It shall contain one or more of the antioxidants listed in sec. 18.7 of this subchapter and the amounts used shall be the maximums specified therein.

(b) Lard shortening may contain one or more of the following optional ingredients: 1) Lard stearine; 2) Hydrogenated lard; 3) Mono- and diglycerides of fat-forming fatty acids (except lauric acid), or diacetyl tartaric acid esters of mono- and diglycerides of fat-forming acids (except lauric) or a combination of these. The total weight of mono- and diglycerides, including diacetyl tartaric acid esters of mono- and diglycerides of fat-forming acids, used shall not exceed 20 per cent by weight of the combination of the mono- and diglyceride mixture and the lard shortening, and the total amount of monoglyceride shall not exceed 8 per cent by weight of the combination; 4) Artificial coloring.

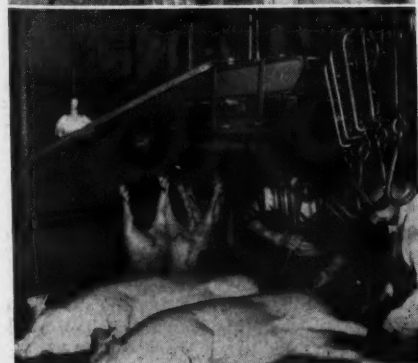
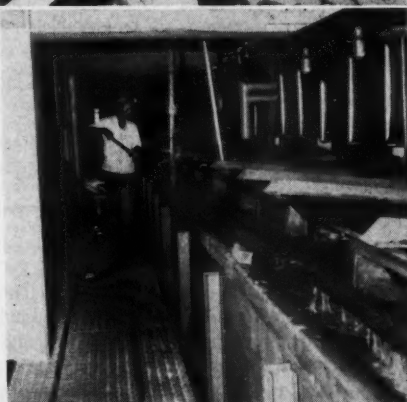
(c) 1) The label shall bear the name "lard shortening." 2) When the optional ingredients permitted by paragraph (b) (3) of the section are used, the label shall bear the statement "Mono- and Diglycerides Added." 3) When the optional ingredient permitted by paragraph (b) (4) of this section is used, the label shall bear the statement "Artificially Colored." 4) Whenever the name "Lard Shortening" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statements prescribed in subparagraphs (2) and (3) of this paragraph shall immediately and conspicuously precede or follow such name without intervening written, printed or other graphic matter.

Views on the proposal must be submitted to MID by July 30.

# BURNS' Modern Plant at Prince Albert Ready to Serve Canada's Developing Northern Frontier



RIGHT: Exterior of windowless plant. Because of far northern location, roads are sometimes impassable and large pens are needed to hold and feed enough livestock for several day's kill.



**B**ACK in 1885 Pat Burns got his start in the meat packing business by securing a contract to supply provisions for the Canadian Pacific Railroad branch which was then being built from Regina to Prince Albert, Saskatchewan.

Today, Burns & Co. Limited, successor to the meat packing chain founded by Pat Burns, has built the newest addition to its facilities at

**FLOOR PATTERN** in driveways provides protection against spreads and falls.

Prince Albert. In doing so, the veteran organization hopes to act as provisioner for the expanding Canadian Northland.

The modern plant, a five-story structure, houses a completely integrated operation in which, through the extensive use of conveyor systems and gravity chutes, a high level of mechanization in materials handling

**HEADER** above scalding vat is fitted with sprays that can be used to reduce water temperature in emergency. Catwalk provides dry safe footing for the workman.

has been achieved. Livestock are driven to the top slaughter floors. Where practical, gravity is used to carry dressed product to the various processing departments.

In designing the plant, the firm's headquarters engineering department at Calgary, Alberta, which is under the direction of W. A. Smith, general mechanical superintendent, and the general superintendent's staff under Bert Freeman, general superintendent, accomplished several important "firsts."

The Prince Albert unit is said to be the first meat plant to be completely comfort air-conditioned for the winter season by recapturing the waste heat within the plant (details will be given in a later article);

**GAMBREL** trolleys come to position via a spiral magazine and are held in place by tension. Weight of hog sliding from gambrel conveyor frees the trolley.

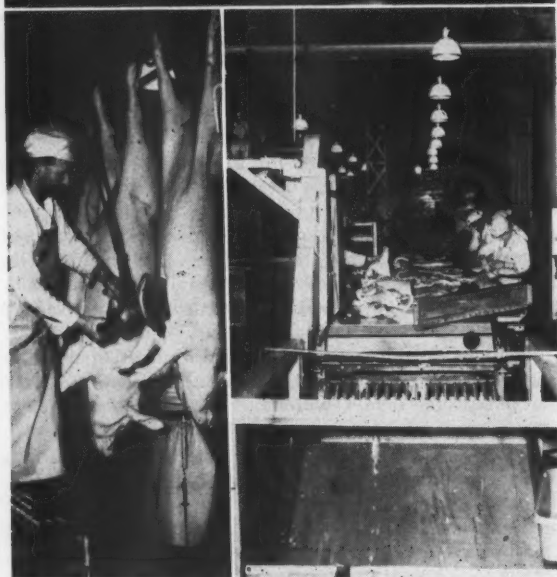
the moistureproofed and insulated building walls are designed to prevent deterioration of the outside brick work as a result of escaping moisture, and the plant floats on quicksand.

The present plant was acquired by Burns in 1918. Rebuilt and enlarged several times during the intervening years, it was undergoing major expansion in 1955 when a fire virtually gutted the section under construction as well as much of the existing plant. The new concrete

columns exploded as the moisture within the uncured material expanded into steam, reports George Nies, plant manager. However, Burns management, under president R. S. Munn, decided to build a new plant. This was a great relief to the townsfolk whose major industry is the Burns packing plant.

**CONSTRUCTION:** The quicksand bed at the site was the first hurdle to be overcome in building the new packinghouse, says Bill Hayes, plant engineer. A 4-ft. layer of quicksand underlies the entire property and beyond. The top of the quicksand layer is about 8 ft. below grade. The site was walled off from the adjacent ground with sheet piling to prevent seepage and the quicksand was excavated to the desired depth to provide a single level basement. A 3-ft. concrete mat interlaced with 265 tons of steel rods was poured into this area. The five-story structure was built on top of this floating bed. While the weight of the building may cause some settlement, it is designed to do so as a unit. The floor is a monolithic mat that will move or tilt as a single piece, comments Smith. The frame of the plant is steel-reinforced concrete.

The wall structure is designed to prevent damage caused by moisture moving outward from the damp processing areas to the outside where the air is both dry



TOP: Federal veterinary inspectors examine carcasses and viscera at this point. BOTTOM LEFT: Power saw is used to open brisket, assuring an even and smooth split. RIGHT: Sides are broken down into finished pork cuts along this 80-ft. table top conveyor.



TOP: Weighed as it is conveyed past scale, hog carcass is then graded by federal employee at right. CENTER: Bellies are injected with this hand-operated unit. BOTTOM: Curing cellar employee checks cover pickle in tiers. In foreground are packs of injected bellies covered with muslin for a better cure.

and low in temperature during the winter months. The condensing moisture slowly but surely would bring about crumbling in the exterior mortar of the building and tend to soak the insulation, robbing it of its efficiency. To eliminate this moisture as it travels through the walls,  $\frac{3}{8}$ -in. weep holes are spaced on 12-in. centers at the junction of the bottom course of glazed tile with the concrete floor curb.

Moisture traveling through the glazed tile is stopped by the waterproof membrane behind it and is drained off through the weep holes before it reaches the structural wall of 4-in. brick.

Two inches of fibreglas insulation is installed between the inner wall of common brick and the outer face brick wall. The outer 4 in. of brick is supported on 6 x 6 x  $\frac{3}{4}$  in. angle irons bolted to the concrete at each floor level. Additional  $\frac{3}{8}$ -in. weep holes are placed in the outer brick wall just above the shelf angle, in case any moisture gets by the inner waterproof membrane. The hollow wall masonry is held together with two-bar copper-weld brick

ties on 24-in. centers horizontally and 16-in. centers vertically. Exterior weep holes are spaced on 8-in. centers.

Smith comments that the masonry wall with its core of insulation and vapor barrier is not expected to stain and deteriorate, as do many packinghouse walls, while R. J. Dinning, chairman of the board and a Canadian industrialist, expects that the protection afforded the plant structure will more than recapture the cost.

**FIFTH FLOOR:** The plant is a five-story structure with the fifth floor housing the employee dressing rooms, cafeteria, research laboratory and two freezers. These two holding freezers, with others located on third and fourth floors provide the plant with a -10° F. holding capacity of 1,300,000 lbs. Each of these freezers is 80 ft. x 36 ft. To conserve refrigeration their doors front on a common vestibule housing the floor type coolers using pumped ammonia liquid. Ducts extend from the vestibule units into the freezer. The vestibule is entered through a freezer door. The temperature within the

vestibule is approximately 10° F. and, since the skid loads of product moving in or out of the freezers are checked and readied in this area, freezer door openings are held to a minimum and no great slugs of warm air are permitted to enter the freezers.

The laundry is equipped with a tumbler, spinner, dryer and mangle. With a three-bed beef kill, and some 350 production employees, the load is large enough to make the laundry a worthwhile investment, declares H. G. Brookwell, plant superintendent. As a federally inspected plant, the house must provide a change for many of



BESIDES MOVING down with the split, platform also moves horizontally to keep pace with the rail conveyor.

the production employees on a twice weekly basis.

The well-equipped quality control laboratory, run by plant chemist Carl Cheney, is used for a host of analytical determinations needed in the manufacture of animal protein supplements, sausage and animal fats. The butter department, which is housed in the basement, has its own control laboratory.

**FOURTH FLOOR:** On the fourth floor are the combined cattle, hog and small stock killing floor, the beef sales and chill coolers, a beef boning department, a -40° F. blast freezer and two additional -10° holding freezers. The blast freezer is adjacent to the beef boning room and freezes the boned and boxed beef products destined for inventory.

Location of the blast freezer close to the boning department assures maximum yield and minimum handling, says Gordon Mohler, general foreman. The boxed meats move into the freezer immediately so that soluble proteins do not escape in seepage. The customer also is happier with blast-frozen product since his meat does not

carry a crust of ice that he may lose. Meat intended for prolonged holding is moved to the fifth floor freezers during times when the elevator load is light.

Cattle are driven via a totally-enclosed driveway to the fourth floor where they are dressed on a three-bed line that has room for an additional bed and can be converted for a rail dressing system. The supporting steel work is in place for this conversion.

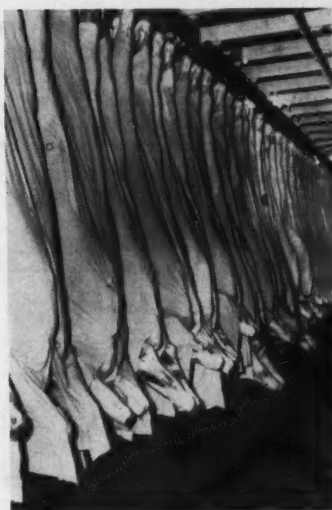
Two unique pieces of equipment are used on this beef floor which occupies approximately half of the 100 x 85 ft. dressing area. These are a revolving head ring and a splitter's platform.

The head ring is at one end of the beds and adjacent to the head workup section. The washed heads are placed on this ring for inspection and tongue removal. As he needs them, the workup butcher removes the heads from this ring, bringing them to his reach by turning the ring. This eliminates walking on his part and, since the ring is next to the flushing cabinet, the deheading butcher is not required to do any extra walking.

After the carcass has been eviscerated and skinned it

is pushed onto a runaround finger conveyor that takes it past the splitting, scribing and washing stations and terminates at the scale next to the hot carcass chill cooler.

One butcher mounted on a hydraulic platform moving in both the vertical and horizontal planes does the splitting with a Best & Donovan power saw. The vertical movement permits the splitter to follow his cut from top to bottom while the horizontal movement keeps him in line with the moving carcass. While this may seem a



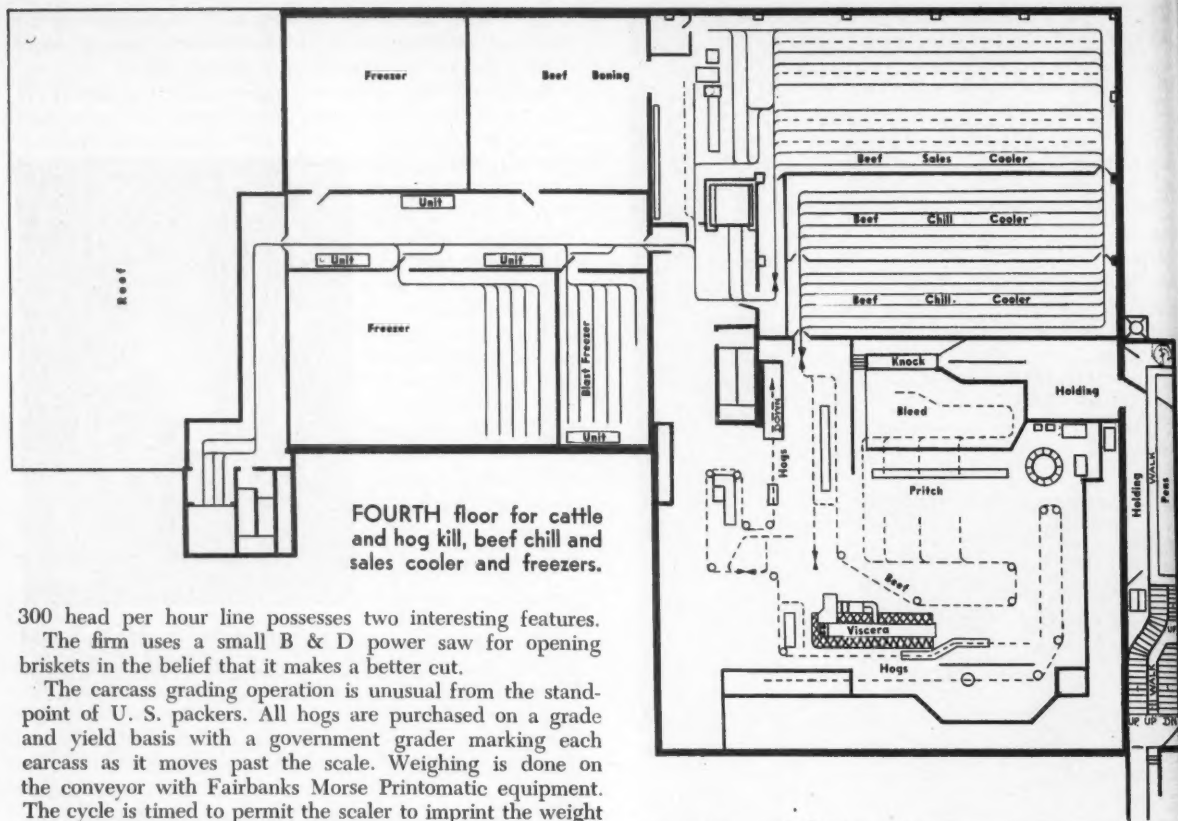
ALTHOUGH sides have just entered chill cooler, there is virtually no mist as it has been dissipated by air movement.

minor point, management attributes part of its high productivity in beef dressing to the setup, says C. E. Simpson, the standards supervisor at the Prince Albert packinghouse.

Hogs are bled, scalded and dehaired on the third floor and conveyed to the fourth for dressing. The conventional



HOG SIDE of the fresh casing cleaning operation. After cleaning, the beef and hog casings are graded, salted and finally placed in tierce for shipment.



FOURTH floor for cattle and hog kill, beef chill and sales cooler and freezers.

300 head per hour line possesses two interesting features.

The firm uses a small B & D power saw for opening briskets in the belief that it makes a better cut.

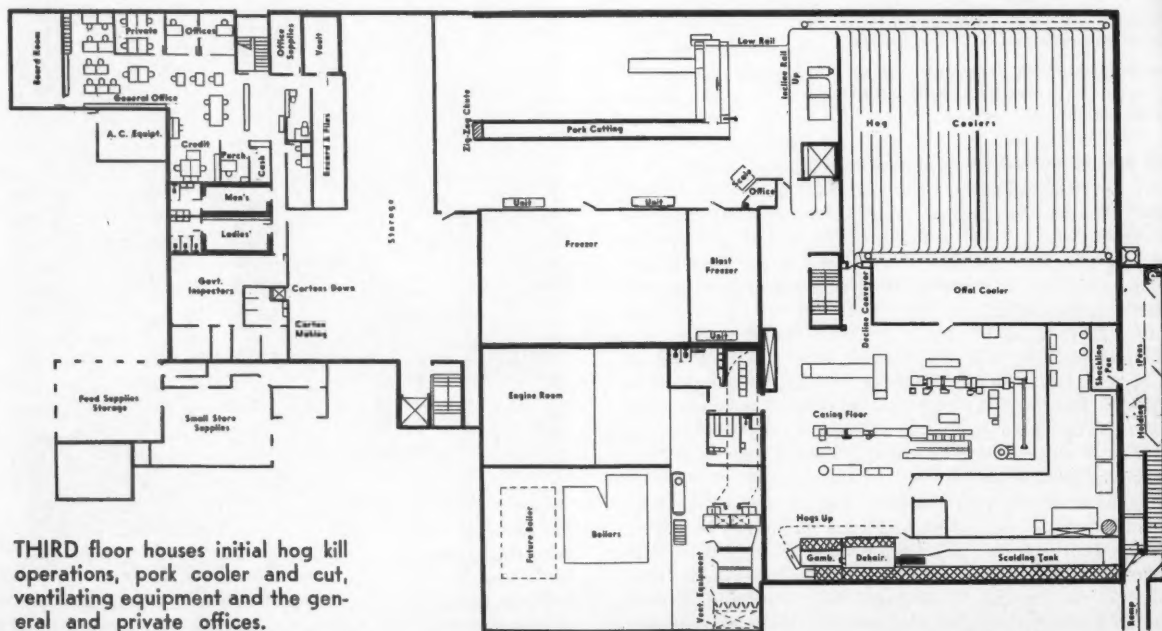
The carcass grading operation is unusual from the standpoint of U. S. packers. All hogs are purchased on a grade and yield basis with a government grader marking each carcass as it moves past the scale. Weighing is done on the conveyor with Fairbanks Morse Printomatic equipment. The cycle is timed to permit the scaler to imprint the weight on the yield and grade ticket. After appraisal of the finish and other characteristics of the carcass, the grader puts the grade on the ticket.

The ticket is also the owner's identification tag and is used by the accounting department to compute the differential due the producer. The farmer receives a basic amount when the hogs are purchased and then, within about a day, is given the balance based on value.

Light in the killing department is furnished by large

incandescent Holophane fixtures. The floor is paved with vitrified brick.

Hog carcasses are conveyed back to the third floor for chilling, while beef carcasses go into two 250-head fourth floor coolers. These rooms are cooled with Turbo-Chill units from which supersaturated air is moved at high velocity throughout the coolers. Management reports that by the use of this refrigeration system, chilling shrink has been held to a uniform



THIRD floor houses initial hog kill operations, pork cooler and cut, ventilating equipment and the general and private offices.

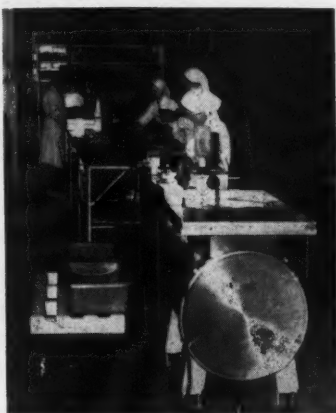
1½ per cent, and adds that this gain is not lost during subsequent handling.

The 350-head sales cooler is tiled in white and has throw-out rails between the holding rails. Lights of the spot type are beamed to bring out the finish and color of the meat. Refrigeration in the sales cooler is provided by three floor units which discharge chilled air into the plenum above the rail supports.

Carcasses that are sold as quarters or sides are conveyed down to the second or ground floor order assembly room while others are moved into the nearby breaking and boning room. A Superior band saw is used to break the sides for the boners while Biro saws are employed to make portion control cuts. Primal cuts and boxed portion control meats are moved via the elevator to the order assembly room.

**THIRD FLOOR:** One wing of the third floor houses

the general and private offices. The refrigerated block includes a 2,000-head hog chill cooler, a blast freezer and a holding freezer. To the rear are the offal cooler and the area used for cleaning hog and beef casings, while facilities for sticking, bleeding, scalding and dehairing hogs are arranged in an "L" along two sides. The engine room catwalk forms a part of this floor and on it are located a central hot water heater and



**PACKING TABLE** equipped with reversible belt conveyor is used for packaging sliced bacon or skinless franks.

the heat exchange air conditioning equipment.

Hogs are driven to the third floor via a covered ramp from the pens and feeding sheds. During the winter months the roads of the countryside may be snow-bound for days at a time and the plant has enough pen space so that it can buy and house thousands of animals when producers are able to market them.

The floor of the driveway from the pens to the killing floor is poured concrete topped with vitrified brick set in a zig-zag and up and down pattern to provide good footing. A shuttle gate at the third floor level is used to direct hogs to the shackling pen on this level and cattle to the knocking pen on the fourth floor.

Shackles are carried back from the scalding vat dropoff to the shackling pen by a light conveyor. Besides solving a transportation problem, the conveyor has eliminated damage to the trolleys and reduced the maintenance required.

The scalding vat is 60 ft. long and is equipped with two dunker bars and a circulating pump to propel the hogs forward. A 5-in. water pipe fitted with spray heads runs above the scalding vat. In the event of line failure ahead of the vat, these sprays can lower the temperature of the vat water to a safe level in a few minutes and prevent over-scalding.

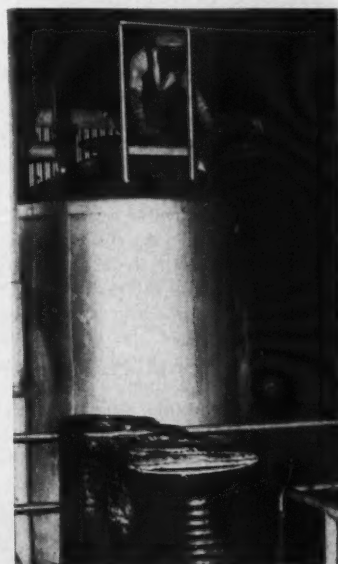
The scalding vat operator moves about on his safety steel catwalk in comparative comfort because of the plant's ventilation system. This is a major point at which spent heat is captured for winter heating and at all times the air circulation is good.

Hogs are dehaired in an Anco U-bar unit and discharged onto a gambrel conveyor. A rail magazine feeds the trolleys into position for the gam stick inserter. A restrainer holds each trolley until the weight of the gambreled hog pulls it free as it falls from the table top conveyor. The galvanized gam sticks are held in a steel basket that is lifted into position with a portable hoist.

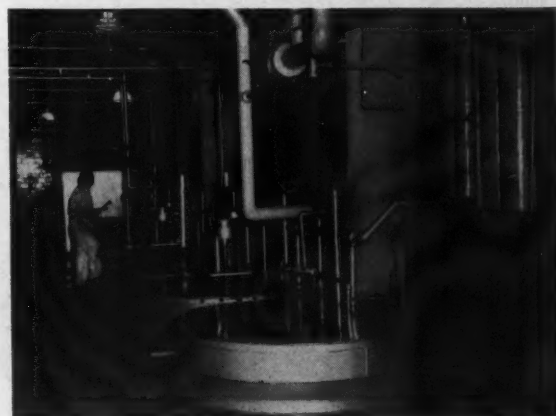
Hog hair is hydrolyzed with steam and caustic soda in a large steel tank into which the hair is chuted from the screen of the dehairer. The caustic soda is added at the end of the day's kill when the tank is placed on cook.

A finger conveyor carries the dehaired hogs to the fourth floor for dressing and another conveyor brings the dressed carcasses back to the third floor coolers and feeds directly past the hog bays. One employe cuts out the oncoming hogs and pushes them into position on weight range rails. The hogs are conveyed from the cooler to the hog cutting line which can handle up to 150 head per hour. Primal cuts, such as bellies, are chuted to the curing cellar, while fat is chuted to the room from which the edible rendering tanks are charged.

The pork cutting line is "L" shaped with the carcass being broken into basic cuts at the base of the "L" and then gliding off onto the stem of the "L," which is an 80-ft. table top conveyor equipped with side cutting boards. Pork items destined for the freezer are wrapped at the point of cut and then moved into the blast freezer. Both the pork cut and the beef boning departments have their own freezers to minimize



**VAT IS USED** to hydrolyze hog hair from the day's kill. Hair discharges directly into this tank from killing floor via chute.



**BATTERY** of settling and blending tanks used in lard production is located close to the plasticizing and packaging machinery.

handling as well as to protect the yield and quality.

The third floor casing cleaning lines are equipped with Anco machinery. The casings are cleaned, graded and salted in one continuous process.

**SECOND FLOOR:** The second or ground floor houses processing and sausage manufacturing operations, rendering, order assembly and loading, the power plant and the receiving station for milk and eggs.

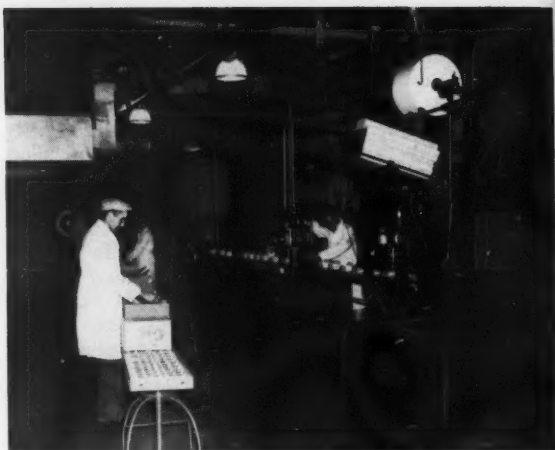
The fresh meat cooler opens directly into the sausage grinding and mixing room with its grinder, two mixers, a silent cutter and an ice maker. Meats move to the cutter from a batching station via conveyor. The grinder discharges directly into pans resting on the conveyor-high platform of a movable scale. The pans are shoved from the scale platter onto the roller conveyor and thence to the cutter. Since the scale is portable, the grinder is also used to prepare meat in advance when it is discharged into sausage trucks. By grinding to order for the cutter, the productivity of the department has been increased materially, asserts Brookwell. This ground meat is not shoveled an extra time.

In the three-table stuffing operation the firm uses a Famco linker for fresh pork sausage and two Linker Machine units for skinless franks. Cooking vats and kettles



**SLOTTED TANK** is used to accumulate inedible material from hasher and hog. Employee pushes material into blow tank below.

line the back part of the room. These units are vented and contribute their warmth to the main heating system. An overhead rail system connects the stuffing tables with the fresh meat holding cooler and the smokehouse area. Stuffed product is scaled and then moved into one of six



**LARD CARTONS** are machine-formed, filled and closed and then the cartons are packed by hand into shipping containers.

Julian smokehouses installed by McLean Machinery. The houses have a capacity of 32 cages.

After shower chilling, the cages are moved into the order assembly room or into the packaging holding cooler. The order assembly room has a rail storage area of approximately 70 ft. x 110 ft. New stock is moved in from the rear and orders are filled from the front.

In order assembly the firm uses the weigher and runner technique. The runners have a two-basket pickup buggy developed by the standards department, states Simpson. Just above the handle bar is a table-like extension with a clip board to hold the order. The runner knows locations for both stick and boxed items. If the orders are small he places two orders on his clip board and uses the top basket of the truck to hold one order and the bottom for the other. When the order is filled the runner leaves the buggy at the checker's station, who weighs the items and places them in a fibreboard shipping container. The boxed products move forward to the check weighing and shipping stations where the checker compares the weight with the billing and places the orders on a skid.

Management believes the order buggy solves one of the drawbacks of the scaler-runner system, namely, idle time on the part of the runner. With the buggies the runners work at their own pace independently of the scaler who also does his job without waiting for the runner to bring a specific item to the scale. With the buggy the runner

[Continued on page 42]

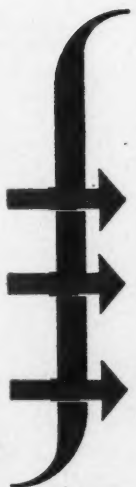


**RIGHT:** Operating executives whose ideas were incorporated in the new plant included: H. G. Brookwell, plant superintendent, and Bill Hayes, plant engineer, both of Prince Albert, and W. A. Smith, general mechanical superintendent, and B. Freeman, gen-



eral superintendent, both of Calgary. **LEFT:** Executives are happy over the spread their plant opening received in the "Prince Albert Daily Herald." They are managers E. Crowston, provisions; F. W. Thompson, feeds; G. H. Nies, plant, and L. F. Carlson, sales.

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Enthusiastic acceptance has proven its excellence

Provides radical reduction of time for processing  
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Eliminates curing room — saves cooler space

Reduces handling and labor costs

Packers carry only current production inventory, thus  
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Finished products are of fine quality, have excellent  
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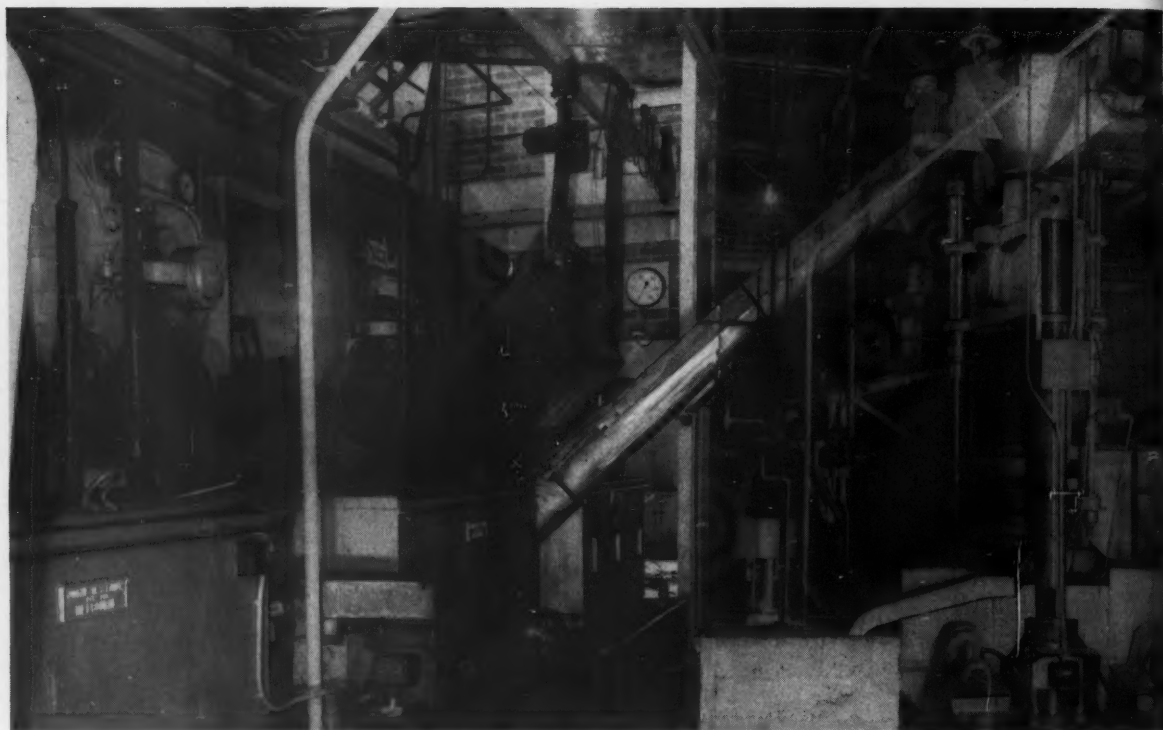
## **PRESCO FLASH CURE**

*is one of the many products for meat processing developed in our research laboratories*

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INSIDE VIEW showing manner in which percolator baskets tilt inward and the relationship of conveyor systems to cookers and presses.

## Australian Rendering Plant Mechanized

**A**LTHOUGH the continent is "down under," the rendering technology of Australia is "on top." Some of the new Australian rendering plants possess a high degree of functional automation. Materials flow from the raw state to the bagged end-product in one continuous process with no manual transportation.

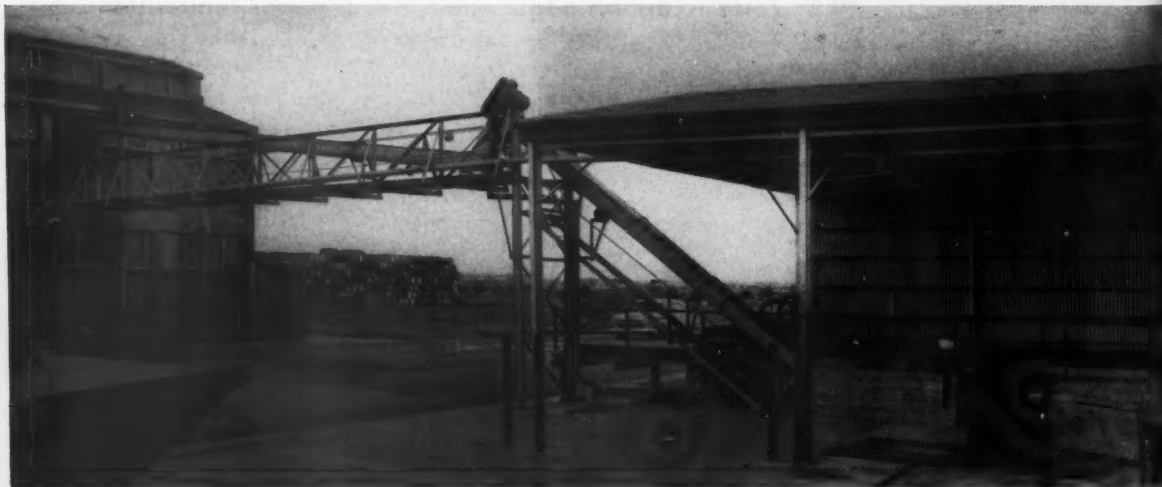
A typical modern rendering installation is that of R. J. Gilbertson Pty. Ltd., West Newport, Victoria, which

handles killing and shop fats and dead stock. The abattoir has a two-melter edible department and a three-melter inedible department. These operations are conducted in physically separated departments under federal inspection.

The rendering equipment for the plant was designed, furnished and installed by John W. Stamp Pty. Ltd., Melbourne, Victoria.

The soft fats are chuted from several stations on the

OUTSIDE HOGGING station handles material from the adjacent killing floor and from pickup trucks. A screw conveyor system carries the material into the rendering plant at left where it is combined with the softer hashed by-products from the meat processing plant.



*"I'd never see the Taj Mahal if it wasn't for CRYOVAC."*



## **"I PUT MYSELF IN THE PROFIT PICTURE... WHEN I PUT MY SMOKED MEATS IN THE PROFIT PACKAGE!"**

You may not visit the Taj Mahal, but you can live like a maharajah on the profits when you put your smoked meats in CRYOVAC Film — like Greenwood Packing Co., Greenwood, South Carolina.

Says Greenwood's President Bill Barnette, Jr.: "We're proud of our trade name — Carolina's Pride. We make sure that every product under that label gets the very best packaging protection . . . CRYOVAC Film. CRYOVAC has extended shelf life of our bacon,

picnics, and luncheon meats, expanded our distribution, and given us the tops in eye appeal. Returns are practically eliminated, and we can now fill orders from inventory. We're sold on CRYOVAC Film, and so are our customers!"

Put yourself in this profit picture. Get the full story on Greenwood Packing Co. — and find out how *your* business can benefit from CRYOVAC's unique Profit Package Program. Write Advertising Manager, The CRYOVAC Company, Cambridge 40, Mass.

● THE CRYOVAC COMPANY  
Division of W. R. Grace & Co.  
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See  
Page  
J/FI

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kill floor to a hasher-washer located a level below. The prepared material is discharged into a hopper which feeds a mono pump that propels the material to the inedible department. Three-way gate valves guide the flow to the proper storage bin.

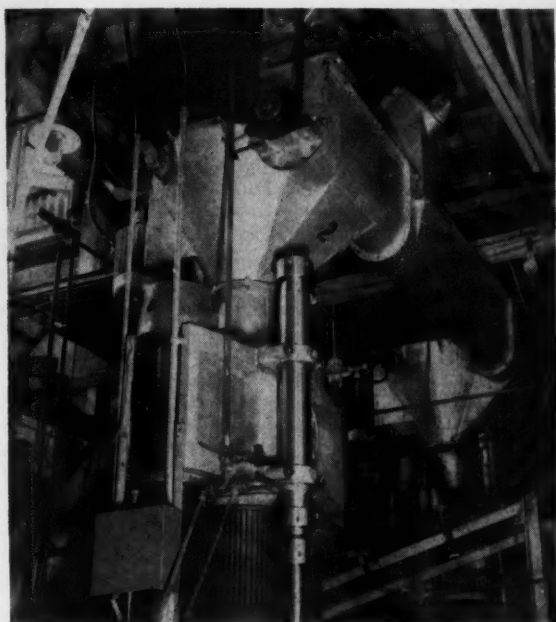
Located under the washer trough is another trough that carries the waste water from the unit to a settling basin.

Hard material is hogged at an outside point adjacent to the killing floor. The hog is housed under a sheet metal shed. Incoming shop fat and bones are also hogged here. By locating the unit in a spot accessible to pickup trucks, an employee can feed it with product from the plant and outside sources.

The crushed material is carried by a series of screw conveyors to the mezzanine section where storage bins are located above each of the three melters. Material from the hasher-washer also discharges into these bins. By locating individual storage hoppers above the melters, the down time between loadings is reduced to a minimum. Use of unit hoppers also permits definite segregation of

on floor space as part of the percolator pan forms the conveyor sleeve. The basket clears the pan sufficiently so that any settling material can be scraped into the screw.

The screw conveyor feeds an inclined conveyor that dumps into a transverse conveyor discharging into the heated feed hopper for the two curb presses. The conveyors feeding the curb presses work on an automatic demand cycle. If both curb presses are extracting fat,



CLOSEUP of reversible feeding conveyors that discharge material into the presses on demand. Pipes are for steam to heat the curb.

any material that may tend to downgrade a charge. Such material can be confined to a partial charge, if necessary, as is done in the summer months when dead animals are being handled. The bins' bottoms are sloped and are equipped with discharge screw conveyors.

The melters are controlled with an end-point indicator; they are wired to give readings, as desired, for any of the melters. At the end of the cook, the free fat is drained and the solid material is discharged into a pan with an inner perforated basket. The fat flows into a common trough from which it is pumped to settling tanks and then to storage. A drain slot in the front of the percolator pan takes care of the overflow when the fat is first released from the cooker.

The solid material is dumped from the basket directly into a screw conveyor system that feeds the curb presses. A portable hoist mounted on an overhead track serves all three of the baskets. These baskets, when lifted, tilt inward toward the melters. This arrangement conserves



PICTURES of cake-breaking equipment. Upper photo shows base of ram with its knife-equipped torpedo head. Center shot shows the screw conveyors that carry the broken cake into the slow-speed breaker which is illustrated in the bottom photograph.

the conveyors are idle. The transverse conveyor feeds the curb press which needs material.

The curb press differs from an American unit in that it has no plates or movable press head. The curb, which is moved up and down by double action cylinders, is made of a series of steel rods tied with welded outer rings.

[Continued on page 38]

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## Operations

### Timed Bells Alert Workers and Supervisors To Progress Of the Work Day in the Allen Plant at Chicago

A time clock is ringing up worthwhile savings for Allen Bros., Inc., a leading meat purveyor of Chicago. The clock, which also is used for time card punching, is equipped with a programming disc that activates electric bells on several occasions during the work day.

The clock in the Allen plant is located on the loading dock adjoining the office area. The bells that the clock rings are located in the coolers, the loading dock area, parking lot, engine room, etc. The sound of

Jobs that can be held until the following morning are deferred.

Another area where the clock saves time is in starting and ending the spell and lunch periods. Previously, someone with fast time always wanted to start these periods and someone with slow time to end them. These slow-fast timers disrupted the gang, says Blaeser, who comments that four minutes might be spent in arguing about the correct time. While this problem can be controlled by supervision, it imposes a needless burden on the supervisor as well as an aggravation for all concerned, the Allen Bros. superintendent points out.

The lunch period formerly presented the same difficulty with the horse shoe pitchers and ball players trying to stretch the recess by five or ten minutes.

Clock beating by individuals and gangs each month represented a considerable amount of money paid out for producing nothing.

Salomon reports that the cost of installing the time clock, the bells and the wiring was recovered within about four months. He points out that management, no matter how efficient, should not be required to be clock checkers for one purpose, any more than employees should be clock watchers for another.

After an initial period of adjustment the clock system has been accepted by employees as something that should have been installed long ago.

The bell controlling time clock is made by Simplex Time Recorder Co.



SUPERINTENDENT Walter Blaeser finds the bell system helpful in getting full value from the working day at the purveying plant.

the bells can be heard everywhere in the plant, according to Mel Salomon, president of the concern.

The clock is set to ring the starting time, the beginning and end of the morning and afternoon spells, the lunch period, quitting time and, most significant, 30 minutes before quitting time. This last ring alerts Walter Blaeser, plant superintendent, to the fact that the end of the working day is approaching. It gives him time to appraise the work in process or on order and to decide what jobs, if any, should be performed on overtime. Meat purveying is essentially a service business and, when necessary, the purveyor must be prepared to pay overtime to meet customer requirements. However, since installing the clock the amount of overtime has been reduced drastically. If orders must go on that day, or early the next morning, Blaeser generally can assign enough butchers to complete the order in the normal work day.

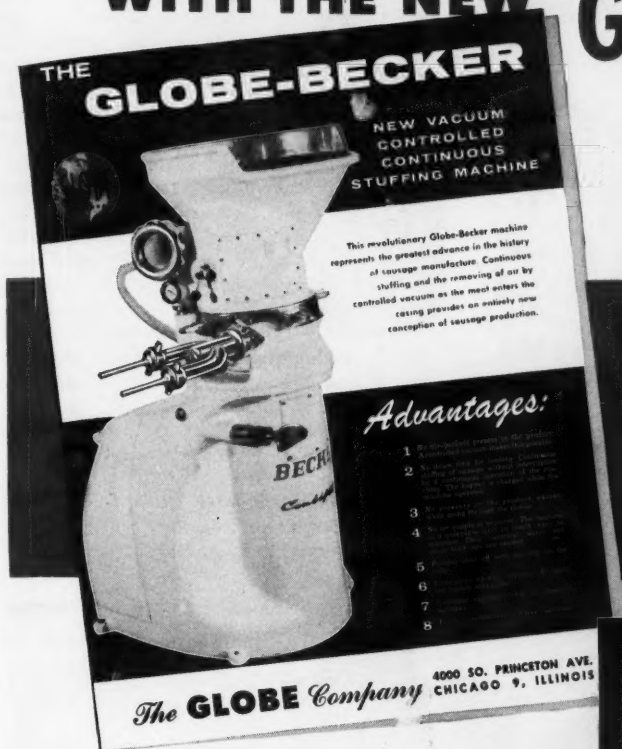
### Paper Hails 'Pizza Frank' As Anti-Recession Bid

Introduction of a new "pizza frank" by C. A. Durr Packing Co., Inc., Utica, N. Y., was hailed by the *Utica Observer-Dispatch* in a bylined story running 20 column inches in the newspaper's "family living" section.

The article pointed out that the pizza frank is one of several new products recently unveiled at Durr's as one means of fighting the recession in Utica. Jerome B. Harrison, president of the company, spearheaded the company's determination to fight the area recession by developing new products, selling them to the public and, in this way, providing employment, the article noted.

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This revolutionary Globe-Becker machine represents the greatest advance in the history of sausage manufacture. Continuous stuffing and the removing of air by controlled vacuum as the meat enters the casing provides an entirely new conception of sausage production.



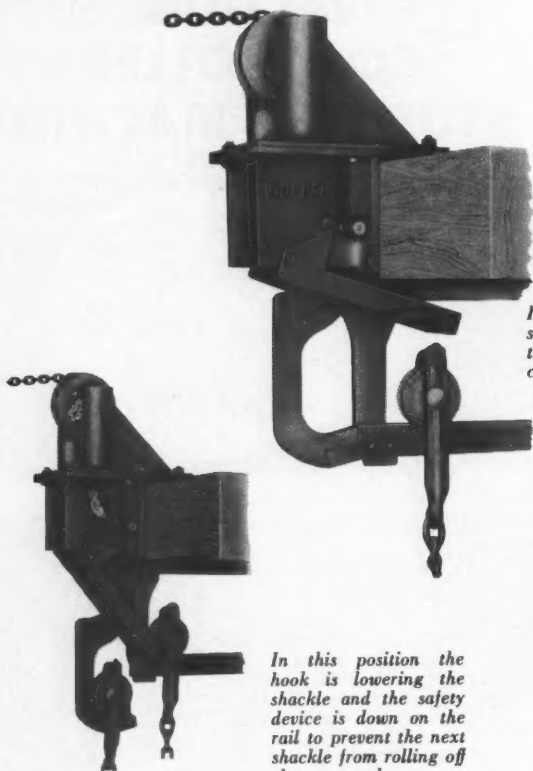
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## 18-3 DROPPER



*In this position the safety device is up and the hook is ready to receive the shackle wheel.*

*In this position the hook is lowering the shackle and the safety device is down on the rail to prevent the next shackle from rolling off the open end.*

Compact and simple in design, the Dupps Dropper is a revolutionary step forward in Dropper design. Actually the Dupps Dropper weighs less than half as much as usual. It is easy to mount because of this reduced weight and the fact that only four holes need to be drilled. The illustrated Dropper is mounted on an 8" x 8" timber with standard 14" drop hangers. It is easily adapted to steel beams. The sheave mounts in two positions so that hoist can be either in front or back of the Dropper. The  $\frac{3}{8}$ " alloy chain has higher tensile strength than the usual  $\frac{1}{2}$ " extra heavy chain. All steel, all welded construction eliminates breakage or wear often encountered where castings are used. The solid-plate steel sheave is equipped with double row ball bearings, life-time lubricated to eliminate dangerous overhead maintenance. Guide switch cam, guide block and hood are all of solid forged steel.

Write

**THE DUPPS CO.** Germantown, Ohio

### DMS Rates Rise August 1 After 17-year Recess

For the first time since 1941 subscription rates for the PROVISIONER'S DAILY MARKET AND NEWS SERVICE are being increased effective August 1. The increase—a modest 18 per cent in the basic annual rate for the daily "Yellow Sheet" delivered by first class mail—has been made necessary by a 33 per cent boost in first class postage (effective August 1) and by accrued advances in printing, payroll, overhead, tax and other costs over the 17-year period.

In 1941 the MARKET SERVICE reported on 23 major categories of meat industry products and by-products with 346 individual quotations; the publication now covers 38 major product and by-product categories and quotes daily on around 482 items and commodities.

Present subscribers to the "Yellow Sheet" and the DMS wire service are being given an opportunity to extend, prior to August 1, single and multiple subscriptions for one or more service periods at the current rates.

### Allbright-Nell Company Names New Officers and Directors

New officers and directors have been named by the Allbright-Nell Co., Inc., which recently became a subsidiary of Chemetron Corp., Chicago. Norman J. Allbright will continue as president, L. L. Crawford as vice president, and John C. Allbright as treasurer and assistant secretary.

Others named were John E. Slaughter, jr., and James W. Dunham, vice presidents, and W. W. Whitnell, secretary. Slaughter is president of Chemetron Corp. Girdler Process Equipment division, Louisville, Ky., and Dunham and Whitnell are Chemetron vice presidents.

The Allbright-Nell company has its headquarters and manufacturing facilities in Chicago, and will continue to produce machinery and equipment under the "Anco" trade name for the meat packing and allied industries. It will coordinate activities with Girdler Process Equipment division.

### NIMPA Security Program

The board of directors of the National Independent Meat Packers Association has approved the establishment of a new pension and profit-sharing program designed to provide major personal benefits to executives and other key employees of member firms, John A. Killick, NIMPA executive secretary, announced.

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can save you Money, Time and Trouble!

If you sell a car of meat a half cent too cheap it can cost you \$150. If you pay a half cent too much when you buy, it costs you the same amount. But losses like these can be avoided if you are properly informed on current market prices, as you would be if you had The Daily Market & News Service coming to you daily.

### IMPORTANT NOTICE!

Subscription rates on the Daily Market & News Service Yellow Sheet will advance on August 1 when first class postage rates go up 33%; air mail advances 17%. At that time we must adjust subscription rates to the Service, including an adjustment in view of rising costs of operation and production.

This is the first change in the subscription price of this valuable service in over 16 years, but by subscribing now you can still get the benefit of present low rates!

Present basic subscription rates for the Daily Yellow Sheet are \$19 per quarter; \$72 per year. Air mail service is \$10.40 per year extra. Extra subscriptions earn \$10 annual discount. Telegraphic market quotation service available at similar rates. After August 1, 1958, basic subscription rates will be \$22.50 per quarter; \$85.00 per year; extra subscriptions at lower rate. Subscribe now and save \$13 or more per year! Renew present subscriptions now and save the same amount. Check must accompany order.

New subscriptions carry money-back guarantee. If Service does not save you time, trouble and money, you may cancel and we will refund any unused portion of your subscription. ORDER NOW! The sooner you begin to use the Daily Yellow Sheet, the sooner you begin to save!

If you are already a subscriber to the Daily Market & News Service Yellow Sheet, you already know how the Service can help you save hundreds of dollars every month. You know what a valuable guide the Yellow Sheet can be, helping you to sell or buy in line with the going market. If you are not a subscriber, you should find out NOW how you can save time, trouble and money by using the Daily Market & News Service as a guide for pricing your own product, for filling your needs in the open market, for intelligent trading with better returns for your company and less strain on you.

The Daily Market & News Service Yellow Sheet is a daily printed report of important trading of meats and by-products in the Chicago open market with details of trading including prices, terms of trading and product description. The service is compiled by expert market reporters who gather trading

information throughout the day by direct contact with important buyers, sellers and brokers. At the close of the trading day the service is mailed to subscribers to use as a guide to their own trading, to help price product in line with the going market, to help you buy intelligently to fill your needs. The Service will save its reasonable cost over and over by helping you sell right and buy right!

You NEED the Daily Market & News Service! We'll be glad to furnish sample copies of the Yellow Sheet if you wish, but better yet, we suggest you try the Service to see how useful it can be, and how much money and worry you can save. Subscribe now and get the benefit of present low subscription rates, with the money-back assurance that if the Service isn't everything we say you can get full refund on any unused part of your subscription. Present rates expire July 31. Write today!

## DAILY MARKET & NEWS SERVICE

*"The Yellow Sheet"*

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*It Pays To Plan With General American*

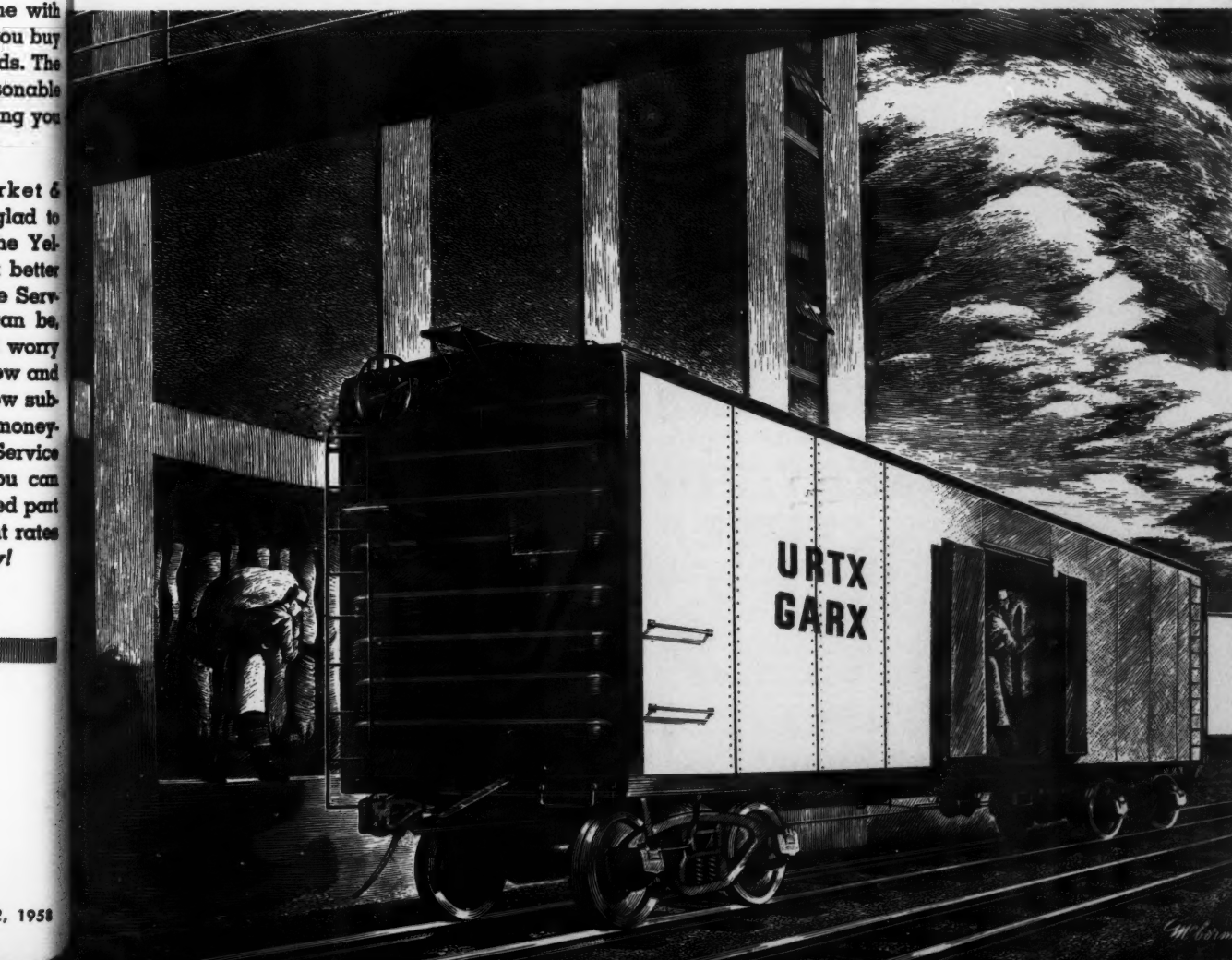
a limited number of **GARX-URTX** refrigerator cars now available for lease to packers. You get all the advantages of a General American lease with these cars—service facilities throughout the country—continuous availability because of nation-wide distribution. Write or call General American—today.



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## First 'Britannica' Editions Contain Quaint Food Items

Any publication that has been issued regularly for 190 years rates a few words in another that hasn't missed a weekly issue in 67 years. The Encyclopaedia Britannica has come a long way since 1768, by way of England and the University of Chicago. It is interesting to contrast early Britannica items about food with those published today in the food pages of newspapers and magazines. Here's one, published in the Britannica's second edition, 1774. Spelling and punctuation are the E.B.'s.

**"FAT:** A great number of fats have been kept in the shops for making ointments, plasters and other medicinal compositions; as hogs-lard, the fat of the boar, the fox, the hare, dog, wild cat, Alpine mouse, beaver; that of hens, ducks, geese, storks; of the whale, pike, serpents, viper, as also human fat."

From the third edition, 1797:

**"RAGOUT:** A sauce or seasoning, intended to rouse the appetite when lost or languishing. This term is also used for any high-seasoned dish prepared of flesh, fish, greens, or the like; by stewing them with bacon, salt, cloves and the like ingredients. We

have ragouts of celery, or endive, asparagus, cock's combs, giblets, crawfish, etc."

Here's one from the fourth edition, 1810:

**"FROM THE ANIMAL KINGDOM:** The flesh of the horse may be eaten, but it is very coarse. The flesh of the wild boar is dense, but sufficiently tender, very nourishing, and more savoury than that of the domestic hog. The flesh of the wild boar is in season in the month of October. The head is esteemed the finest part. Bacon is a coarse and heavy, but nutritive food, only fit to be taken in considerable quantity by robust and labouring people. Pork cannot be eaten by those who are of a melancholic temperament and lead a sedentary life."

Yes, the Britannica has come a long way. A late edition has more than 2,000 words just on sausage.

## 'Pup Corn' Made for Pets

Pup Corn Brands, Inc., New Britain, Conn., has begun marketing "pup corn," a dog and cat delicacy in tablet form containing meat and powdered liver ingredients. Joseph Price, president, said the tablets contain 13 vitamins beneficial to pets.

## Antibiotic Slows Spoilage Of Radiation-Treated Meat

Small amounts of an antibiotic combined with gamma rays from an atomic reactor keep beef and pork from spoiling three times as long as untreated meat, according to a study carried out at the Oregon Agricultural Experiment Station in Corvallis, Ore., and in the laboratories of Chas. Pfizer & Co., Inc., New York City. The study was done in cooperation with QM Food and Container Institute.

In one test, live hogs were injected with Biostat, an antibiotic preparation, slaughtered, dressed and irradiated. The cuts were stored at 50° F. Use of the antibiotic alone prolonged storage life by 85 per cent over untreated cuts, while irradiation alone produced an average increase of 150 per cent. The combined treatment caused an increase of 230 per cent.

Previous experiments have shown that the high doses of hard radiation needed to sterilize meat, when radiation is used alone, often produce undesirable tastes in the meat, the researchers pointed out. In an antibiotic-treated food, the radiation dose needed could be lowered, thus protecting the flavor. Virtually all of the antibiotic residue is destroyed in cooking.

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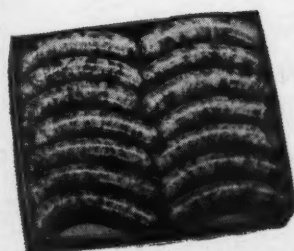
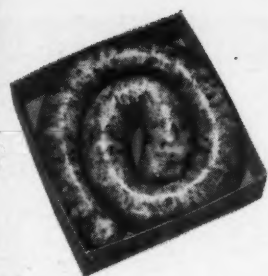
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"Another reason we settled on Fords is their low operating costs. Our trucks average from 100-500 miles a day and 50,000 miles a year delivering meat products to retail stores and markets. Yet we still get 8 mpg with our Ford F-600's!

"In addition, we find we can handle larger loads with our Fords, too. We can haul up to 1000 lb. more payload with our new '58 Ford F-600. And Ford costs us less, too! We intend to keep right on buying Ford trucks for a long time."

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Official registrations for 1957 show that *American business buys more Ford trucks than any other make.* There are many reasons for this . . . many reasons for *you* to make your next truck a Ford!

Ford trucks are your best buy! Ford's initial costs are *low* and resale value is traditionally high. The modern Ford Styleside pickups are the lowest-priced models available with full cab-wide body . . . giving you 23% more loadspace than any traditional-type pickup box on the American road.

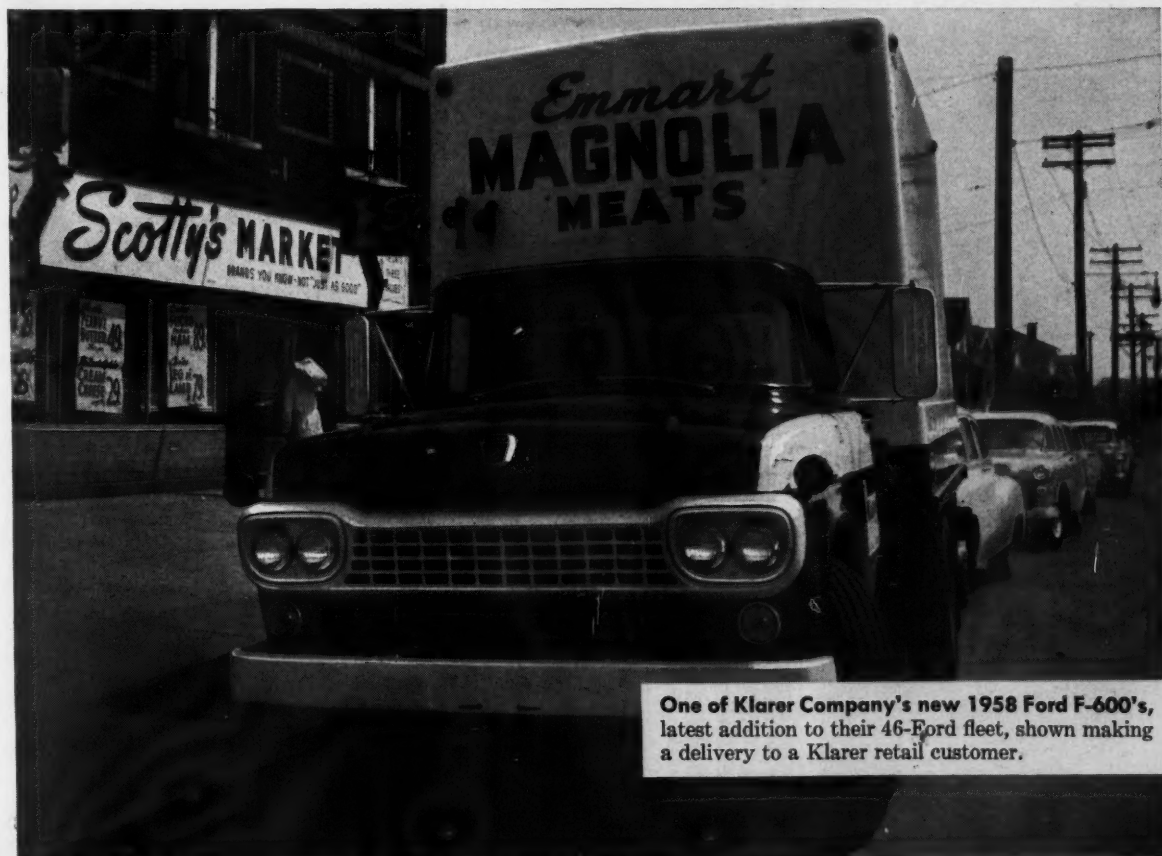
Only Ford offers the economy of Short Stroke power in all engines, Six or V-8. And Ford's Heavy Duty V-8's offer new, advanced durability features. The modern Ford Six, available in Light and Medium Duty F-Series trucks, is equipped with an economy carburetor that gives you up to 10% greater gas mileage. It's plenty peppy, too, with more horsepower per cubic inch than any other six in its class.

Ford's rugged cab and chassis construction means these new '58s are built to last. Every Ford has safety glass in every window. All this plus the proven fact that Ford trucks last longer adds up to America's No. 1 truck value.

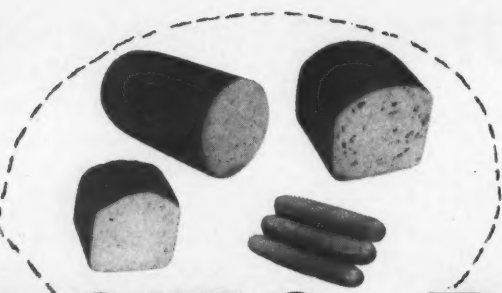
See your local Ford Dealer for the latest in '58 trucks or the best in A-1 used trucks.

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One of Klarer Company's new 1958 Ford F-600's, latest addition to their 46-Ford fleet, shown making a delivery to a Klarer retail customer.



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- Increases yield by retaining more meat juices

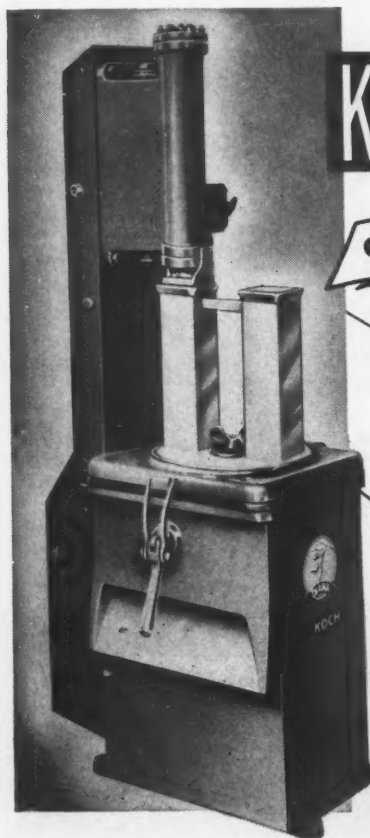
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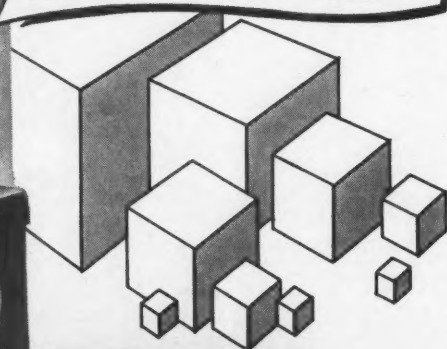
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Koch proudly offers authentic DIANA Dicers, imported from Germany, now available again for the first time since 1941. The DIANA is one of the most respected and best-known food industry machines. Cuts meat, fruit, or vegetables, without crushing or tearing. Produces cubes in a variety of sizes, from 3/16" to 2". Also cuts strips or slices in a wide range of sizes. Cutting blades do not run idle when feed funnel is empty; product is not over-heated or mashed into paste.



Write for information about the application of the genuine German DIANA DICER in your own business.

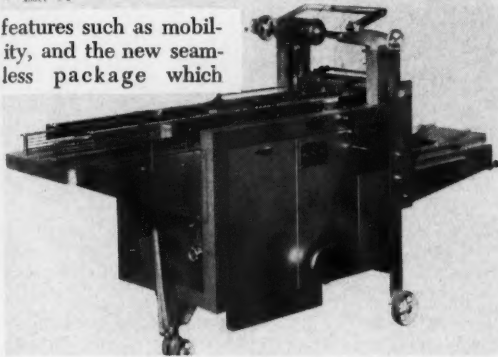
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# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**AUTOMATIC WRAPPING MACHINE (NE 563):** Features quick and easy adjustability to package size without tools or change of parts. Incorporates

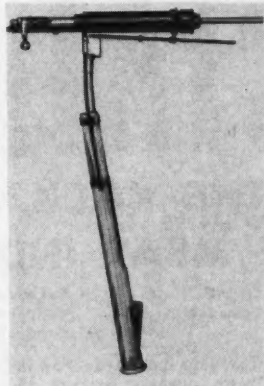
features such as mobility, and the new seamless package which



permits full, unbroken advertising on all longitudinal panels. Automatic feed can be supplied in either straight or 90° form. Manufactured by Schooler Manufacturing Company of Pacoima, California.

**SEALER COMPOUND (NE 556):** Emergency repairs of metals, plastics, wood, concrete and other materials are quickly made with Homalite No. 345, an epoxy-based compound. Repaired equipment can be returned to service within an hour, and the repairs are permanent. Maintenance departments can use this new method of repairing leaking pipes, broken castings or plastics and corroded sheet metal. A coating of Homalite is applied to material requiring repair; a layer of glass cloth is pressed into the coating and another coating of Homalite is applied on top of glass cloth. Made by The Homalite Corporation of Wilmington 4, Delaware.

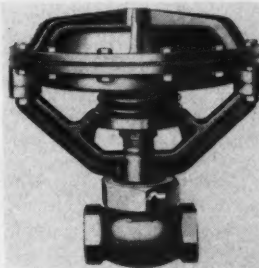
**PENETRATOR-TYPE STUNNER (NE 564):** An improved humane animal stunner has been intro-



duced by Remington Arms Co., Inc. Picture shows the penetrator head model which some packers may

prefer to the mushroom head. Both models are the concussion-type, in which a piston is driven forward rapidly against the forehead of an animal when the blank cartridge is triggered. The stunner was pioneered by the Bridgeport, Conn., firm in cooperation with packers and various humane societies, as well as the American Meat Institute of Chicago.

**GLOBE VALVES (NE 561):** A line of diaphragm-



operated, direct-acting units, for hot or cold service with steam, raw water, gas and air, is announced by The Sinclair-Collins Valve Co., Akron, Ohio. Available in two series for 150 and 300 psi. service in sizes ranging from 1/4 to 3 in. Valve bodies are of Navy M bronze; replaceable seat ring is hardened and ground stainless steel.

**PLASTIC SKEWER (NE-570):** For use in erecting foamed polystyrene and corkboard insulation. Tip is pointed at angle calculated to give maximum holding power when driven straight into insulation. Skewer will not rot or deteriorate, and is odorless. Available from Armstrong Cork Company, Lancaster, Pa., in 3 1/2-, 4 1/2- and 5 1/2-in. lengths.

**SOURCES** for all kinds of equipment and supplies used in the meat and rendering plant can be found in the **PURCHASING GUIDE FOR THE MEAT INDUSTRY**, a **PROVISIONER** publication.

**STAINLESS STEEL MINCE MASTER (NE**



**557):** The Griffith Laboratories, Inc., Chicago announces the availability of stainless steel models of both 50- and 85-hp. machines. Refinements include the threaded discharge port, a pair of eccentric lever locks on the cutting chamber housing, and a lever lock on the adjustment gear. Production of the stainless steel models will be limited for a few months, but output of the regular models has been increased to meet industry needs for more efficient processing of sausage meats.

**TRUCK REFRIGERATION UNIT (NE 565):** This mechanical truck refrigeration unit weighs only 340 lbs. and maintains 35° to 40° F. temperatures in delivery truck bodies of 10 to 18 ft. in length. Model A, manufactured by the American Manufacturing Co., Montgomery, Ala., is powered directly by the truck engine. It is a self-contained unit, including



condenser, receiver, evaporator and controls, and is installed through an opening in the truck body.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (7-12-58).

Key Numbers .....

Company .....

Name .....

Street .....

THE NATIONAL PROVISIONER, JULY 12, 1958

## Features of Australian Rendering Plant

[Continued from page 25]

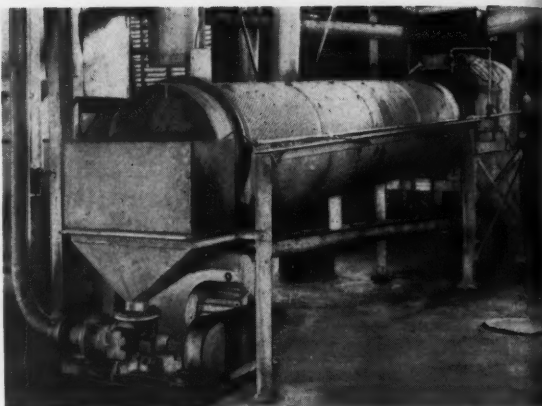
When it is receiving cooked material it rests in the sealing position on the pressing ram at the upper limit of its travel against the press head. The ram differs from the American type in that it has a torpedo head.

Inside the feed hopper a conveyor compresses the material into the curb. When the material offers a certain degree of resistance the feeding cycle is stopped and the pressing cycle is begun. The ram begins to move upward in the curb. Its torpedo head deflects the topmost material to the sides and produces a doughnut type of cake. The deflection removes the pressure from the feed hopper conveyor and transfers it to the curb rings and press head. The material being pressed lies between the press head and ram with the torpedo head in the center forming the doughnut. The hydraulic pump powering the ram builds up pressure until it reaches 4,000 lbs. per sq. in. and holds this pressure for approximately 60 seconds.

The compression of a relatively small charge results in a cake of low grease content. The torpedo head ram increases the area of pressure application. The diameter of the cake is 20 in.

When the hydraulic pressure is released the ram moves down sufficiently to clear the curb's bottom. The curb also moves downward and, as it does so, the pressed cake comes in contact with two knives set in the base of the ram's torpedo. The cake breaks on the knives and falls into screw conveyors located on either side of the curb and these carry the pieces into a slow-speed crusher. The cake fallout is even, with about half dropping into each of the screws.

The curb press elements then move back into loading



PUMP TRANSPORTS hashed and washed material to the charging bins over the melters. Drain trough collects water from washer and discharges it into sewer.

position and, as they do, permanently-placed strippers dislodge any material that is found to be clinging between the curb bars.

The press hold about 125 lbs. per charge and can press about 1,200 lbs. per hour. No time is lost in removing and replacing plates or in guiding the material into the curb. Loading and unloading proceed in automatic sequence.

The freed fat flows into a skirt on the curb with a spout which guides the liquid into a tank from which it is pumped for settling. The curb is steam heated by articulated steam pipes to get the maximum fat recovery. The fat content of the pressed meat and bone scrap is

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EDS

2, 1958



## More and more people in the Meat Industry are finding it pays to use Morton '999' Salt

Men who try high purity Morton '999' Salt for sausage making, curing or canning, are always glad they did. For they find '999' offers many advantages you can't get from any other kind of salt.

**'999' quality never varies.** Morton '999' Salt insures uniform flavor and quality. It is always 99.9% clean, pure sodium chloride, exceptionally low in the objectionable trace metals copper and iron. Morton '999' is entirely free from bitter calcium and magnesium compounds that can spoil flavor or cause "spot" color defects.

Unlike some salt, the high quality of Morton '999' never varies from shipment to shipment, whether you buy it in bags or bulk.

**It costs nothing to find out more about '999'.**

Regardless of the uses you have for high-purity salt, regardless of the kind of salt you may now be using, it will pay you to find out why more and more men in the Meat Industry are switching to Morton '999'. To obtain the name of a meat processor or sausage maker near you who has changed to '999' Salt, write or wire:

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INDUSTRIAL DIVISION

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WALLERSTEIN SODIUM ISOASCORBATE

# CURONA

the ideal ascorbate curing aid  
and anti-oxidant for prepared meat products

In developing CURONA, the Wallerstein Company had  
the advantage of over 50 years of pioneering research  
on the problems of oxidation relating to improved food  
processing.

The quality and uniformity of CURONA are guaranteed  
by the most painstaking laboratory control.

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the most convenient way  
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CURONA WAFERS are pre-measured for accuracy . . .  
eliminate weighing and mixing . . . prevent waste  
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180 Madison Ave., New York 16, N. Y.



customarily about 9 per cent.

Cracklings from the edible department, which has the same type of percolator basket unloader, are moved into the inedible department by means of a screw conveyor that connects the two sections and is pressed with the inedible material. Management feels that the small percentage of fat remaining in edible cracklings hardly justifies the expense of another pressing department. The edible material is fat bearing tissue that ruptures almost completely under dry melting operations.

The crushed meat-bone meal is conveyed from the press into a cooling tunnel where the temperature is reduced from about 230° F. to about 120° F. At this temperature the material can be ground finely without clogging the swing hammer mill. The material then flows over a shaker screen for sizing; the larger pieces are returned to the mill and the balance pass into the storage hopper of a bagging machine.

The cooling tunnel is essentially a large shell with vanes for pushing, lifting and spilling the material at a uniform rate. Cooling is achieved with a large fan that is located immediately ahead of the discharge hopper. In addition to cooling, the fan also prevents the fines from being blown outward and blows them back into the 14-ft. tunnel where they agglomerate with the other material.

The Gilbertson plant cooks out about 24 charges of inedible material per day and has an average weekly production of about 70 tons.

(Editors note: Material for this story was secured from John T. Stamp, president of John W. Stamp Pty. Ltd., during his recent visit to THE NATIONAL PROVISIONER editorial offices in Chicago. His firm has three manufacturing divisions: meat packing equipment, packaging machinery and household appliances.)

### Packer Fined in Weight Fraud Case in Indianapolis

Albert F. Smith, last of 14 hog buyers accused of falsifying weights at the Indianapolis stockyards, was fined \$1,000 by Federal Judge William E. Steckler recently. The other 13 men had been fined previously after pleading guilty.

Smith, a principal in Smith & Staug Packing Co., Inc., originally pleaded innocent but later admitted that he had conspired with another defendant to falsify weights of hogs. Smith said, however, that he "didn't make a nickel" on the arrangement.



## Why United's patented process results in corkboard of lower moisture absorption

Cork in its natural state is well known and highly regarded for its excellent insulating and moisture resistant characteristics. However, by an exclusive blocked-baked patented process that uses internal and external heat to release the natural resins in the cork, United BB Corkboard becomes substantially more moisture resistant.

Further, United Corkboard is all cork . . . with no filler added. It's flexible too . . . fits tight . . . stays tight . . . installs easier and stays on the job! Most important, there is adequate flexibility to conform to minor wall irregularities and absorbs stresses.

The next time you have a need for low temperature insulation investigate the unique combination of benefits only "patented process" United Corkboard can provide.

Write today for specifications and helpful installation data. No obligation.



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to meet your individual requirement . . . insure the most effective use and provide proper installation, United maintains fifteen branches throughout the country, staffed with experienced engineers and installation crews. For the one nearest you simply write to our Kearny address.

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... after the product leaves the display case, Sure, Mr. & Mrs. America want fine packaging and good value—but the big reason they buy your product again and again is **FLAVOR**. So, be sure you give them what they want, the finest flavor possible. Custom flavor technicians will prepare the formula best suited to your market—and will guard it for your exclusive use. Moreover, Custom formulas will improve appearance and shelf-life, and help produce greater yields. Let your Custom Field Man show you how to capture your market—for good—with a Custom Flavor Formula.



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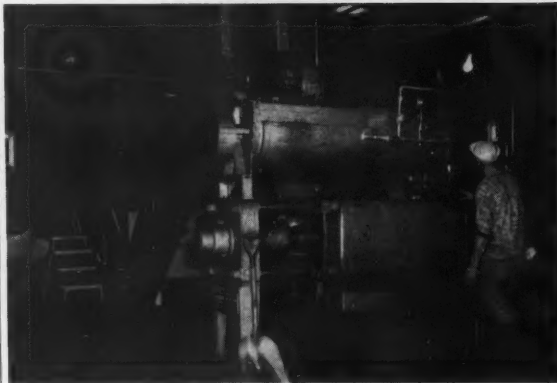
## Burns' Far Northern Plant

[Continued from page 20]

can handle more product per trip than he could if he were to carry it in his arms. He also plans his product pickup to eliminate back tracking.

One table in the packaging department handles both sliced bacon and

PLANT operating and sales effort is backed by (seated) J. Shiells, credit manager; R. R. Newall, produce manager, and F. E. McFarlane, office manager. Standing are E. Meyers, purchasing agent; S. Brommeland, beef manager, and N. Kozak, the traffic manager.



**INEDIBLE DEPARTMENT** is conveyorized to transport product between major pieces of rendering equipment. The plant uses its animal protein in making pelleted complete feeds for sale to poultry and livestock producers.

**HIDES ARE COVERED** with plastic sheeting to keep moisture within the pack. In the foreground above main sewer pipe can be seen the humidifiers that keep moisture in hide cellar at a predetermined level.



skinless frankfurts, while a second table is used for wrapping smoked meats. A U. S. slicer is stationed at one end of the packaging table for bacon slicing. When frankfurts are being packaged, a Linker Machine peeler is moved into position at the other end of the table. A reversible belt conveyor carries both products

to the check weighing and hand sealing stations. The bottom seal on bacon and frank packages is made with hand irons and the side seal with a Great Lakes conveyor sealer.

The rendering departments are located at the rear of the smokehouse section. Raw inedible material is chuted directly into the hasher-washer

or the Boss hog and is discharged into a slotted drain pan. It is then pushed into a blow tank which transports the material to one of three Anco melters. The drain pan, which is located above the blow tank, serves two functions. First, it holds the material while the blow tank is operating, or if the blow tank and melters are full. Sec-

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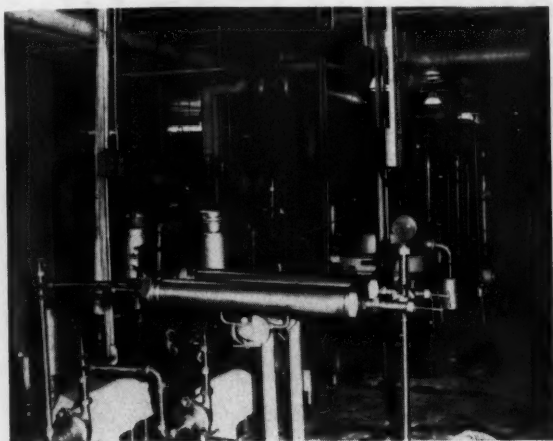
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ond, it drains off some of the water picked up in the hasher-washer. There is no point in expending heat to evaporate this moisture if a short

hour. Drums and tins are filled with shortening at another station.

The second floor animal feeds bagging department is the only section



**VIEW OF BUTTER**  
processing line which  
converts raw milk  
into butter in a con-  
tinuous operation.  
The creamery de-  
partment is said to  
be the largest in  
Western Canada.

holding period will free it, Brookwell points out.

Cooked meat and bone meal is conveyed to an Expeller and then to the animal feed department.

The blood dryer is housed in an area walled off from the rest of the rendering department to confine the movement of the dried blood. With the central air conditioning system this material would otherwise fly around and coat other pieces of equipment and complicate cleanup.

The edible department has two Anco melters. The freed fat flows to one of four 6,000-lb. blending tanks in which the antioxidant and bleaching agents are added. From here the lard is pumped to a filter and then to the Votator lard processing units.

If the lard is to be packaged in 1 lb. units it is pumped to the Anco

which escaped the devastating fire. Modern pelleting machines are used to blend the animal protein supplements with the grains and other ad-

**RUNNERS** place orders in buggy and leave it at the scaler's station. Buggy is equipped with a standard on which clip board holds the order in work. A lower basket on the buggy can be used for filling a second small order.



ditives. Through educational effort the firm has developed a good market for its manufactured feeds, ac-

contains the curing cellar, hide cellar, grease interceptor and modern butter manufacturing department. The hide cellar is a model of cleanliness. To keep the moisture within the packs they are covered with plastic sheeting. Management believes that high humidity is essential to good hide curing. The room is equipped with automatic humidifiers which maintain a relative humidity of 86 per cent. Maintenance of 60° F. in the hide cellar is seldom a problem, according to Brookwell.

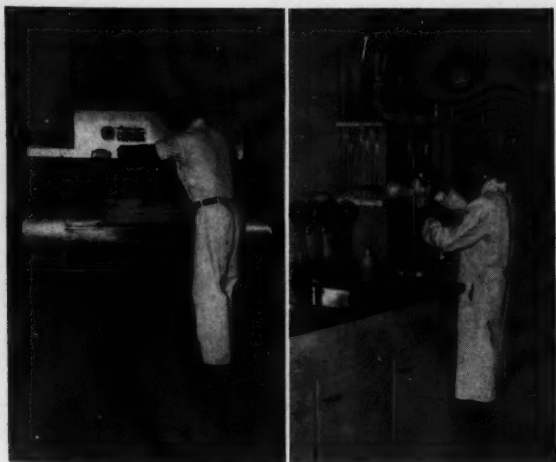
Salt is unloaded from a track siding directly into bins and cured and bundled hides are loaded into cars with the aid of a portable inclined conveyor.

For bacon curing the firm uses a Fresco injector with which one man injects about 800 lbs. per hour. The injected bellies are placed on skids and covered with clean muslin cloth. Covering the meat minimizes shrink and assures a positive cure for the top bellies as well as for the side portions, comments Brookwell.

The butter department, which R. R. Newall, produce manager, believes to be one of the largest in Western Canada, converts fluid milk into butter in one continuous process.

The plant has a well-equipped mechanical shop with employees proficient in ten mechanical trades. An ample stock of spare parts and mechanical supplies is carried. Since the plant is located some distance from major equipment supply centers, the staff must be able to fix its own equipment and must carry an adequate stock of spare parts. A cardinal rule in the shop is that nothing is allowed to lie on the floor. Equipment not in use must be placed in a scrap bin or in the proper stock bin.

Cork is the basic insulation used in the plant with the exception of the floors where Foamlas is employed. All paved floors are underlaid with waterproof membrane. If there should be leaks, they can be pinpointed and repaired with Foamlas insulation without extensive excavation.



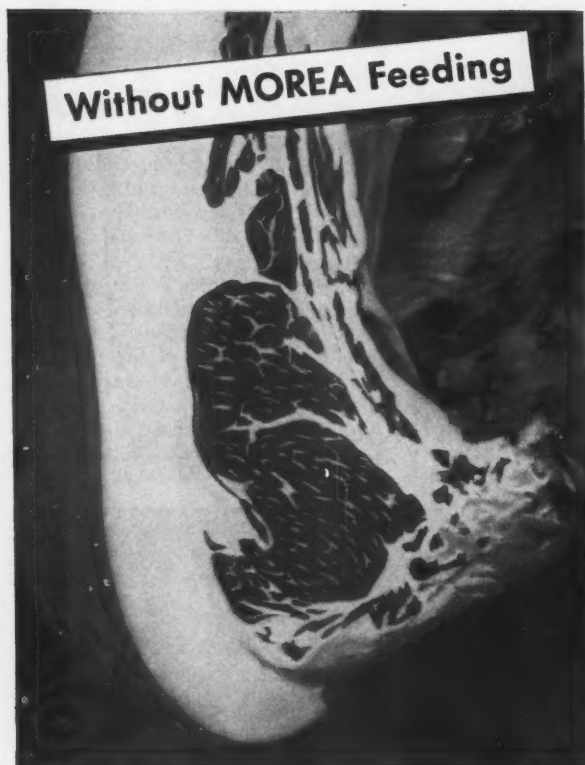
**LEFT:** Employee removes shroud cloth from tumbler in laundry room. **RIGHT:** Earl Cheney, plant chemist, makes test on lard sample. The plant's need for analytical service is greater, and it is more isolated, than many American packinghouses built to handle a similar volume of livestock.

filler. The cartons are machine formed, filled and closed. The cartoning line handles 3600 units per

cording to F. W. Thompson, feed department manager.

The basement or first floor level

# MOREA® Liquid Feed produces well-marbled meat with less fat!

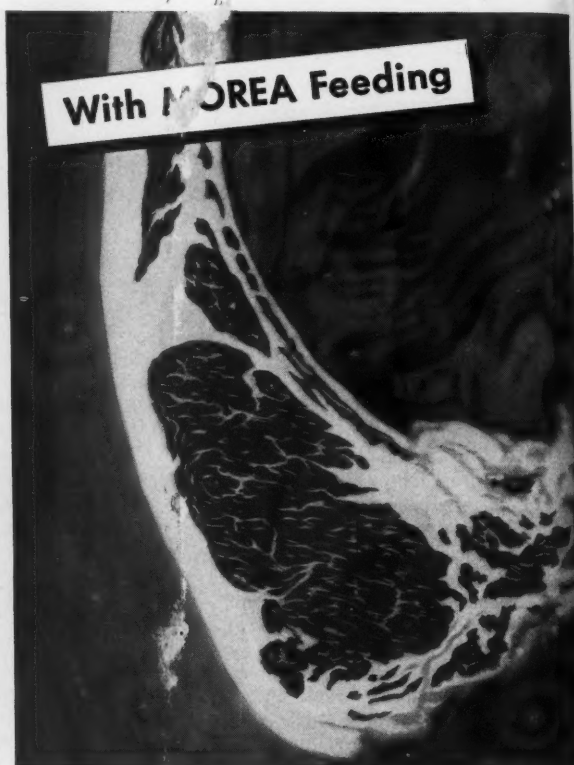


**This prime beef**, at the left above, is from an animal fed a conventional ration of grain, protein supplement and roughage. The cross-rib cut shows well-marbled meat but also shows much waste outside fat. In today's market, this meat is tender and tasty but costly and wasteful!

Contrast it with the beef at the right above, from a sister animal fed scientific new MOREA liquid feed supplement, along with less grain and more roughage. Everything you and the consumer want is here — well-marbled, tender, firm, juicy red meat.

Yes, MOREA liquid feed is bringing welcome changes in cattle and lamb feeding, and in meat processing and marketing. Livestock men produce quality meat faster and easier. The carcasses from beef cattle and lambs grown on a MOREA liquid feed program grade out well, and kidney fat as well as outside fat is greatly reduced.

**This prime beef**, at the right above, is typical of meat from thousands of animals grown on a MOREA liquid feed program. MOREA feed supple-



MOREA is a registered trade-mark of Feed Service Corporation.

ment contains area nitrogen, phosphoric acid, molasses, trace minerals and ethanol. This combination, produced under patent, is scientifically formulated to help ruminant animals build protein efficiently, to digest more cellulose from roughage, and to produce economical weight gains.

Cattle and lambs on MOREA liquid feed programs have consistently produced firm, flavorful, well-marbled meat with less waste fat. For more information on the advantages of MOREA-fed meat, write to the nearest address below.

**Feed Service Corporation, Crete, Nebraska**  
**U. S. Industrial Chemicals Co., New York 16, N. Y.**  
DIVISION OF NATIONAL DISTILLERS AND CHEMICAL CORP.



# he Meat Trail...

## MID Names New Inspectors in Charge at Eight Cities

Appointment of eight inspectors in charge of U. S. Department of Agriculture meat inspection stations in like number of cities has been announced by Dr. A. R. MILLER, director of the Meat Inspection Division.

Dr. T. A. MOIR, who formerly headed the Milwaukee station. Dr. Moir succeeds Dr. G. A. FRANZ, now an assistant MID director with responsibility for the southern area.

Dr. R. F. KIELDSSEN, who has been



DR. SCHICK



DR. MOIR



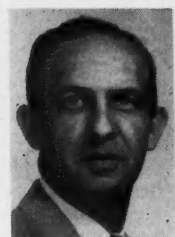
DR. HAMILTON



DR. HOUK



DR. KIELDSSEN



DR. LOGIE



DR. COHEN



DR. GEICK

Two other men were named as assistant inspectors in charge.

Dr. HERMAN J. SCHICK, previously in charge of the Austin (Minn.) station, has been named inspector in charge of the Los Angeles station succeeding Dr. A. F. ECKERT, who recently was appointed an assistant director of MID with responsibility for the western area. New inspector in charge of the St. Louis station is

serving as assistant inspector in charge of the Fort Worth station, has been promoted to inspector in charge of the Milwaukee station. Dr. A. J. LOGIE, previously a MID supervisor Philadelphia, has been named inspector in charge of the Norfolk (Va.) station. Dr. Logie succeeds C. C. HAMILTON, who was transferred to Davenport, Ia., as inspector in charge. In Davenport, Dr. Hamil-

ton replaces Dr. O. W. ANDERSON, who retired on June 30 after more than 35 years of government service.

New inspector in charge of the MID station at South St. Joseph, Mo., is Dr. W. S. HOUK, previously assistant inspector in charge at Denver. Dr. Houk succeeds Dr. H. L. GEICK, who was transferred to Indianapolis as inspector in charge. Dr. HUNTER COHEN has been named inspector in charge of the Buffalo (N. Y.) station, succeeding Dr. SYMOUR ROOK, who resigned from government service in May. Dr. Cohen previously was stationed in Newark, N. Y.

Dr. F. R. HUSTER, JR., who has been serving as a veterinary supervisor in St. Louis, is the new assistant inspector in charge at Fort Worth, and Dr. K. E. PETERSON has been named assistant inspector in charge of the Denver station.

## Butler Named Plant Manager For Hormel at Austin, Minn.

HAROLD BUTLER has been promoted to the newly-established position of plant manager for Geo. A. Hormel & Co. at Austin, Minn., R. F. GRAY, president, and H. H. COREY, chairman of the board, announced. He previously had been superintendent of the hog kill division and its related departments for about 12 years.



H. BUTLER

All activities of the Austin plant will be under the supervision of the plant manager, a management arrangement like that in effect at all other Hormel plants and processing establishments, Gray and Corey explained. Under the previous arrangement at Austin, each divisional superintendent reported exclusively to the vice president in charge of his division.

Butler joined Hormel as a messenger boy in 1926. He was placed in charge of the rendering and stock food departments in 1930 and became head of the hog kill in 1946.

## Virginia Packers to Meet

The annual meeting of the Virginia Meat Packers Association has been set for Friday and Saturday, July 25 and 26, at the Cavalier Hotel, Vir-



NEW PLANT above has been opened in Kaufman, Tex., by P & H Packing Co., Inc., of Dallas. Left photo shows (l. to r.) Will Pendergrass, president of firm, and his associates, Marie Armstrong and A. H. Hamner. All have spent entire careers in meat industry. Dallas plant is working at capacity, and new plant at Kaufman, about 30 miles southeast of Dallas, was acquired to handle overload and develop additional business. P & H Packing Co. is a charter member of the Texas Independent Meat Packers Association.

ginia Beach, Va., EDGAR A. THURMAN of Green Hill, Inc., Elliston, president of the association, announced. Registration will begin at 3 p.m. Friday, and the opening meeting is scheduled for 8 o'clock that evening. The annual banquet will be Saturday night.

### Armour Buys Interest in Brownsville, Tex., Firm

Armour and Company has purchased an interest in Owen Meat Packing Co., Brownsville, Tex., T. R. ST. JOHN, vice president of the Armour southwest area, and W. T. (DICK) OWEN, president of the Brownsville firm, announced.

They said the affiliation will mean an increased market for livestock and an expanded industrial payroll in the lower Rio Grande Valley. Owen will continue as general manager of the company, which will be expanded to serve the entire South Texas area.

The Armour sales staff and other Armour resources will be utilized in the expansion program. Meat will continue to be marketed under the Owen "Pel Star" brand, and the packinghouse will operate under federal meat inspection.

### PLANTS

Griffith Provision Co., Downs, Kan., played host to 800 guests recently after A. R. GRIFFITH, president, invited residents in 30 Kansas communities to tour his new \$85,000 plant. The 10,500-sq.-ft. plant, situated in Central Kansas, will serve the 30 towns in a dozen counties, operating three refrigerated trucks within a radius of 75 miles. The Griffith firm, which formerly operated in Barnard, Kan., moved to Downs last

October for better geographical location. The plant contains a 40x40-ft. kill room that can handle hogs or cattle and is geared for a weekly output of 600 hogs and 250 cattle. There are 30 employees at present. The plant is producing a full line of beef and pork products. Along with fresh meat, part of which is portion-controlled, sausage and smoked items are emphasized. A. D. Griffith, who is in his 29th year in meat packing, designed the entire plant himself. He greeted visitors personally during the open house and took them on a guided tour of the plant.

A \$125,000 expansion program now underway at Meats, Inc., Clarkston, Wash., will add a new drip cooler, beef holding cooler and freezer. A. R. BURATTO, general manager, has informed the NP. Two Carrier compressors and 16 blowers will be installed.

Prairie Packing Co., Marion, Ill., has ceased operations. H. J. DAHMER, president of the farmers' cooperative, announced. He said an audit showed a loss of \$60,000 in the past fiscal year and efforts to refinance the plant have been unsuccessful. A balance sheet showed assets of \$211,560 and liabilities of \$197,281, Dahmer said. The plant is expected to be sold at public auction after a first mortgage foreclosure by the St. Louis Bank for Cooperatives.

The city council of Chickasha, Okla., has granted permission to BOB HANKINS and KENNETH PACE to expand operations at H and P Wholesale Meat Co. to include the slaughter of cattle and hogs.

Hill Packing Co., Topeka, Kan., has signed a four-month option with the

city of Manchester, Tenn., for 5.7 acres of land south of the city limits. A spokesman said the pet food concern plans to erect a processing and canning plant on the site. According to ROBERT BRANCH, who represented Hill Packing Co. in the negotiations, the proposed plant would cover between 10,000 and 15,000 sq. ft. and employ 40 to 60 persons.

Karler Packing Co., Albuquerque, N. M., has begun operating under federal inspection. The plant, owned by JESS KARLER, was established a year ago and employs ten persons.

Henderson Slaughtering Co., Henderson, Ky., will add a new meat processing operation in the near future, according to ROMAN M. WEIS. Products will include bologna, franks, chili and liver sausage. A freezer expansion also is contemplated.

Fire caused an estimated \$10,000 damage to the plant of Peschke Packing Co. in Ionia, Mich., and also knocked out the refrigeration system, threatening \$50,000 worth of meat in the cooler.

Phil-Bern Meat Distributors has been established at 5515 Florence ave., Philadelphia, by partners PHILIP KLINE and BERNARD FRIEDMAN.

### JOBS

Appointment of SAMUEL TEITELMAN as director of new products and marketing services, a new position, has been announced by Armour and Company, Chicago. In this capacity, Teitelman will direct the newly-created new products department and the consumer service, consumer research and marketing research departments. He formerly was in charge

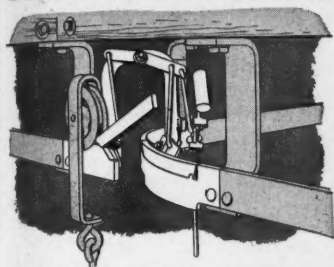


TWO PLANTS of Stark, Wetzel & Co., Inc., Indianapolis, have received American Meat Institute safety awards. Photos show presentation of awards to employees by M. E. Turner, vice president of the company, on behalf of AMI safety committee. The Kentucky ave. beef slaughtering plant, which has 1,150 employees, received award for three months without lost-time accident, and the Gardner lane processing plant, with 300 employees, was cited for six months without lost-time accident. In left photo, Kentucky ave. plant

award is accepted by Odell Groce, safety committee chairman and assistant plant manager. Members of safety committee (front row), other employees and Rick Wade (extreme right), plant manager, observe presentation. The award to Gardner lane plant is received in right photo by Ray Burns, assistant plant manager and safety chairman. First row consists of Gardner lane safety committee members, Ellis Kline, safety director for Stark, Wetzel & Co., is a member of the American Meat Institute safety committee.

## Le Fiell All-Steel Switches FOR ECONOMY

### Le Fiell Automatic Switch saves labor costs



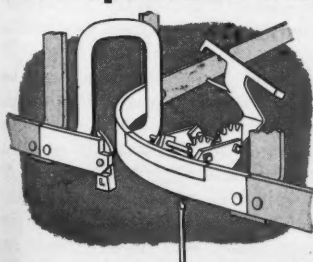
#### Smooth automatic load switching Rugged all-steel construction

The Le Fiell automatic track switch directs meat loads to the right track, smoothly, automatically and safely. As the load approaches it closes the switch. Built of heavy steel, to last a lifetime without maintenance, the Le Fiell automatic switch was designed by skilled packing plant engineers to give you more profit through quicker, safer meat handling.

The Le Fiell Automatic Switch is easy and economical to install. Comes as completely assembled unit, including curve, ready to bolt or weld in place. All joints are made at track hangers for accurate alignment with adjoining rail.

Available for 1R, 1L, 2R, 2L, 3R, 3L for  $\frac{3}{8}$ " x  $2\frac{1}{2}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ " track.

### Le Fiell All-Steel Gear-Operated Switch



#### For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

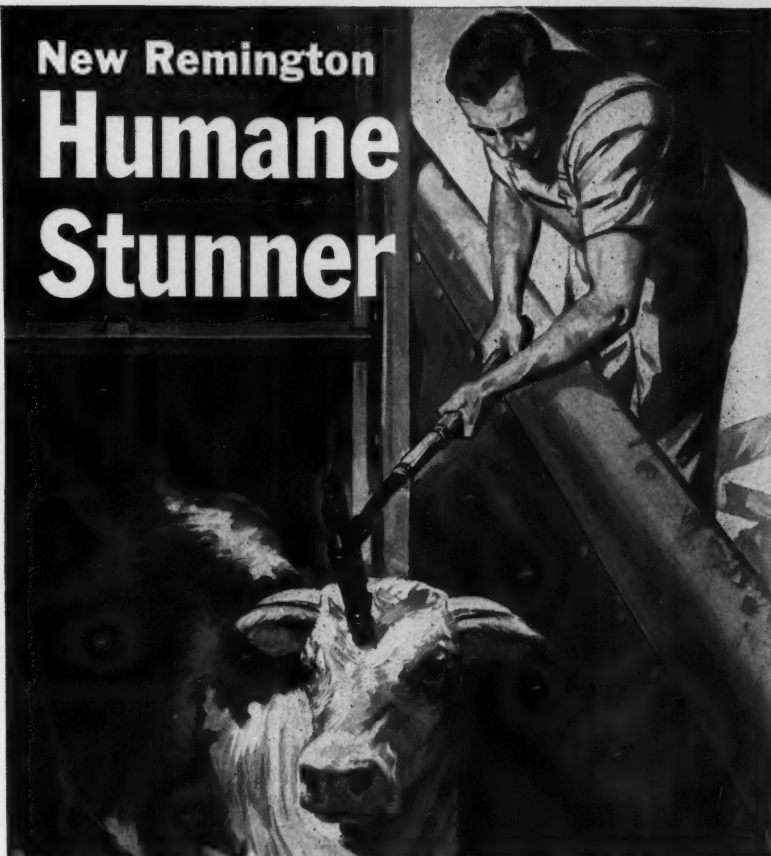
Available in all types for  $\frac{3}{8}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ ",  $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

Write:

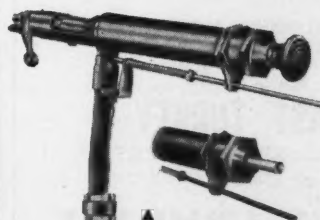
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**Remington** 

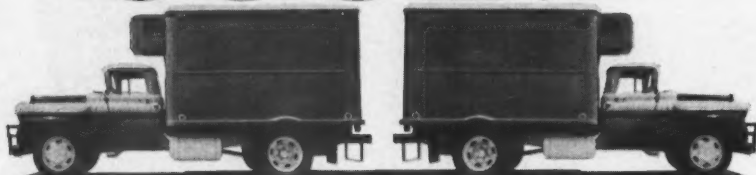
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**THE RATH PACKING CO., WATERLOO, IOWA**



**Rath's**

**BLACK HAWK**

**MEATS**

FROM THE LAND O' CORN

of marketing research. L. J. HOUVER was named manager of the new products department. Miss ESTHER LATZKE remains as manager of the consumer service department. Miss MARY JO ARNOLD was appointed manager of the consumer research department and S. C. WIGG was named manager of the marketing research department. Armour also announced the formation of a new specialty products division to supervise marketing of a selected line of advertised products, including Armour fresh frosted meats in consumer packages. T. C. GORDON, formerly sales manager of the dairy, poultry and margarine division, has been named general manager of the new division.

Samuels & Co., Inc., Dallas, Tex., has appointed E. J. BLANSFIELD as sales manager for the firm in the Houston Bay area.

MARTIN KRAHAM has been named general sales manager of Silver Skillet Brands, Inc., Skokie, Ill. He formerly was in charge of the meat processing firm's institutional division.

## TRAILMARKS

Federal Judge THOMAS P. THORNTON of Detroit has appointed HARRY G. GARLAND temporary receiver for Motor City Packing Co. and Arctic Cold Storage and Warehouse, both Detroit. Garland will operate the two firms for the Small Business Administration pending completion of mortgage foreclosure proceedings against Flav-O-Rich, Inc., meat processing firm. The three corporations are owned by DAVID BURG, his brother, ALBERT, and David's son, SAUL. The men, who had been operating Flav-O-Rich in rented space in the cold storage plant, obtained a \$250,000 loan from the SBA last year and purchased the plant. They notified the SBA about a month ago that they were unable to operate the cold storage plant and Flav-O-Rich successfully. Three creditors, charging that Flav-O-Rich owed them \$174,000, sued in federal bankruptcy court and the SBA took over operation of Arctic Cold Storage to protect its mortgage.

Purchase of the outstanding stock of Security Warehouse & Cold Storage Co. of San Jose and Santa Clara, Calif., by Refrigerated Food Services, Inc., owned by Merchants Refrigerating Co. of New York City, has been announced by ARTHUR N. OTIS, president of Merchants. The plants will be operated under the name of Security Warehouse & Cold Storage Co. and GLENN F. DODSON will continue

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as president. JOHN Q. PATTON, found-  
er of Security and one of its principal  
stockholders, will be elected to the  
Merchants board of directors.

## DEATHS

L. B. (LARRY) ROSENBERG, who  
had served as plant manager for Fried  
& Reineman Packing Co., Pittsburgh,  
since October of last year, died July  
7. A veteran of many years in the  
industry, he was associated with  
The Cudahy Packing Co. at New-  
port, Minn., from 1922 until 1942 and  
later served with Emmart Packing  
Co., Louisville, and Peschke Packing  
Co., Ionia, Mich. Rosenberg is sur-  
vived by the widow, SOPHIE, and a  
son, L. B., JR.

EDWARD O. JOHNSON, 56, who was  
in charge of packaging development  
for Visking Co., Chicago, a division  
of Union Carbide Corp., died sud-  
denly. A veteran of many years in  
the meat packaging and casing field,  
he was president of Flexible Packag-  
ing Co., Chicago, before joining Visk-  
ing and also had served as sales  
manager of Tee-Pak, Inc., Chicago.

JACK MERLIN, a partner in Trojan  
Meat Co., Los Angeles, has passed  
away. Survivors include his brother,  
MAX, who is vice president of the  
Associated Meat Jobbers of Southern  
California.

CHRIS STECKER, 70, co-founder of  
Aster Meats, Inc., Akron, O., died  
recently. He retired in 1956 after 53  
years in the meat industry.

RAY E. DRENNER, 61, veteran cat-  
tle buyer who opened his own live-  
stock order buying service 18 months  
ago at Dixie National Stockyards,  
Memphis, has passed away. Drenner  
served as head livestock buyer for  
Abraham Bros. Packing Co., Mem-  
phis, from 1936 until 1950 when the  
firm was purchased by Wilson & Co.,  
Inc. He remained as head cattle buyer  
for Wilson for six years before being  
transferred to Quincy, Ill., to set up  
a new system of direct buying stations  
for the company. He then returned  
to Memphis to establish his own firm.

WILLIAM J. O'CONNOR, 77, vice  
chairman of the Union Stock Yard &  
Transit Co. of Chicago, died July 4.  
He had become known as "Mr. Stock  
Yard" in 51 years of association with  
the yards and the International Live  
Stock Exposition. O'Connor became  
general manager of the stockyards in  
1944, vice president of the company  
in 1951, executive vice president in  
1953 and a director and vice chair-  
man of the board in 1955. The  
widow, a son and a daughter survive.



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- lower operating and maintenance costs
- rugged construction
- longer work life

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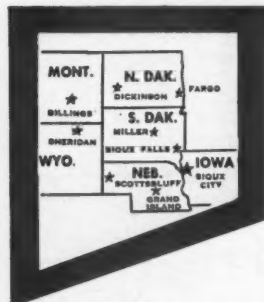
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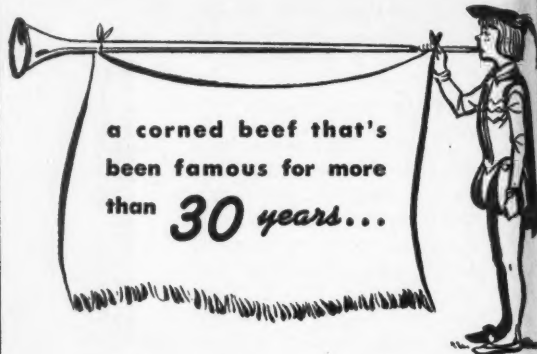
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# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Smallest Since July '54

Meat production under federal inspection for last week was the smallest for any week since July 1954 with an output of 299,000,000 lbs. Volume was about 49,000,000 lbs. below the previous week and about 12,000,000 lbs. under the corresponding 1957 week. Slaughter of all livestock was down for the week and below last year. Cattle kill fell off by about 49,000 head for the week and was about 39,000 head under last year. Hog slaughter was down by 148,000 for the week but about 51,000 head above the same week a year ago. Estimated slaughter and meat production by classes appear below as follows:

| Week Ended    | BEEF       |                      | PORK (Excl. lard) |                      | TOTAL MEAT PROD. Mil. lbs. |
|---------------|------------|----------------------|-------------------|----------------------|----------------------------|
|               | Number M's | Production Mil. lbs. | Number M's        | Production Mil. lbs. |                            |
| July 5, 1958  | 294        | 164.9                | 805               | 114.6                |                            |
| June 28, 1958 | 343        | 191.4                | 953               | 135.0                |                            |
| July 6, 1957  | 333        | 181.9                | 754               | 104.9                |                            |

| Week Ended    | VEAL       |                      | LAMB AND MUTTON |                      | TOTAL MEAT PROD. Mil. lbs. |
|---------------|------------|----------------------|-----------------|----------------------|----------------------------|
|               | Number M's | Production Mil. lbs. | Number M's      | Production Mil. lbs. |                            |
| July 5, 1958  | 83         | 10.7                 | 193             | 8.5                  | 299                        |
| June 28, 1958 | 91         | 11.7                 | 222             | 9.8                  | 348                        |
| July 6, 1957  | 103        | 13.5                 | 231             | 10.5                 | 311                        |

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

| AVERAGE WEIGHT AND YIELD (LBS.) |        |         |      |         |  |
|---------------------------------|--------|---------|------|---------|--|
| Week Ended                      | CATTLE |         | HOGS |         |  |
|                                 | Live   | Dressed | Live | Dressed |  |
| July 5, 1958                    | 1,010  | 561     | 352  | 142     |  |
| June 28, 1958                   | 1,008  | 558     | 263  | 142     |  |
| July 6, 1957                    | 974    | 546     | 248  | 139     |  |

| Week Ended    | CALVES |         | SHEEP AND LAMBS |         | LARD PROD. Per cwt. | Mil. lbs. |
|---------------|--------|---------|-----------------|---------|---------------------|-----------|
|               | Live   | Dressed | Live            | Dressed |                     |           |
| July 5, 1958  | 233    | 129     | 91              | 44      | —                   | 31.5      |
| June 28, 1958 | 232    | 129     | 91              | 44      | —                   | 31.5      |
| July 6, 1957  | 232    | 131     | 94              | 45      | 15.0                | 28.0      |

## AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 144,200,000 lbs. on June 28. This volume was 27 per cent below the 196,400,000 lbs. in stock about a year earlier.

Stocks of lard and rendered pork fat at 38,700,000 lbs. compared with 64,100,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

|   | June 28 stocks as percentages of inventories on | June 28 1958 | June 29 1957 |
|---|---|--------------|--------------|
| HAMS:   |   |              |              |
| Cured, S.P.-D.C.                                    | 92  | 87           |              |
| Frozen for cure, S.P.-D.C.                          | 50  | 61           |              |
| Total hams  | 84  | 69           |              |
| PICNICS:  |   |              |              |
| Cured, S.P.-D.C.                                    | 105   | 81           |              |
| Frozen for cure, S.P.-D.C.                          | 93  | 46           |              |
| Total picnics                                       | 97  | 55           |              |
| BELLIES:  |   |              |              |
| Cured, D.S.   | 101   | 103          |              |
| Frozen for cure, D.S.                               | 81  | 192          |              |
| Cured, S.P.-D.C.                                    | 98  | 82           |              |
| Frozen for cure, S.P.-D.C.                          | 82  | 79           |              |
| OTHER CURED MEATS:                                  |   |              |              |
| Cured and in cure                                   | 102   | 103          |              |
| Frozen for cure                                     | 83  | 41           |              |
| Total other   | 90  | 69           |              |
| FAT BACKS:  |   |              |              |
| Cured, D.S.   | 102   | 114          |              |
| FRESH FROZEN:                                       |   |              |              |
| Loins, spareribs, neckbones, trimmings, other—Total | 90  | 62           |              |
| TOT. ALL PORK MEATS                                 | 89  | 73           |              |
| LARD & R.P.F.                                       | 91  | 90           |              |

## May Meat Output 10% Below Year Ago

Production of meat in commercial slaughter plants in May totaled 1,948,000,000 lbs. for a small decrease from April volume of 1,987,000,000 lbs., and a 10 per cent drop from last year's May output of 2,166,000,000 lbs. The five-month aggregate at 9,919,000,000 lbs. represented an 8 per cent drop from the 10,771,000,000 lbs. produced in the same period last year. Slaughter of all livestock was down from numbers butchered in May of 1957, with that of cattle off 13 per cent, and hogs down 10 per cent from a year earlier. Estimated monthly commercial livestock slaughter and meat production by classes appear below as follows:

| COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN '00's, 1958-57 |         |          |         |         |          |          |               |         |  |
|---|---------|----------|---------|---------|----------|----------|---------------|---------|--|
|   | Cattle  |          | Calves  |         | Hogs     |          | Sheep & Lambs |         |  |
|   | 1958    | 1957     | 1958    | 1957    | 1958     | 1957     | 1958          | 1957    |  |
| Jan.  | 2,201.9 | 2,478.3  | 904.4   | 1,067.5 | 6,714.0  | 6,879.8  | 1,196.3       | 1,489.2 |  |
| Feb.  | 1,787.3 | 1,998.6  | 775.1   | 910.5   | 5,421.4  | 5,995.1  | 1,051.7       | 1,220.9 |  |
| Mar.  | 1,841.9 | 2,038.2  | 864.1   | 1,021.5 | 5,792.5  | 6,388.0  | 1,119.6       | 1,142.6 |  |
| Apr.  | 1,878.9 | 2,028.8  | 890.2   | 985.2   | 5,820.8  | 5,879.0  | 1,298.2       | 1,218.1 |  |
| May   | 1,952.4 | 2,250.6  | 716.1   | 933.7   | 5,300.5  | 5,507.4  | 1,268.1       | 2,286.3 |  |
| June  | ...     | 2,074.3  | ...     | 870.1   | ...      | 4,794.6  | ...           | 1,185.8 |  |
| July  | ...     | 2,364.0  | ...     | 985.0   | ...      | 5,032.7  | ...           | 1,358.8 |  |
| Aug.  | ...     | 2,316.8  | ...     | 1,005.7 | ...      | 5,309.4  | ...           | 1,259.0 |  |
| Sept.   | ...     | 2,206.4  | ...     | 1,039.9 | ...      | 5,995.7  | ...           | 1,243.1 |  |
| Oct.  | ...     | 2,423.8  | ...     | 1,169.9 | ...      | 7,223.2  | ...           | 1,366.7 |  |
| Nov.  | ...     | 2,080.3  | ...     | 958.5   | ...      | 6,532.7  | ...           | 1,087.5 |  |
| Dec.  | ...     | 1,979.1  | ...     | 911.1   | ...      | 6,608.4  | ...           | 1,108.1 |  |
| Jan.-May  | 9,642.4 | 10,806.6 | 4,069.9 | 4,937.7 | 29,148.7 | 31,009.8 | 5,933.9       | 6,351.8 |  |

| COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION POUNDS, 1958-57 |       |       |      |      |       |       |       |      |       |
|--|-------|-------|------|------|-------|-------|-------|------|-------|
|  | Beef  |       | Veal |      | Pork  |       | L & M |      |       |
|  | 1958  | 1957  | 1958 | 1957 | 1958  | 1957  | 1958  | 1957 |       |
| Jan.   | 1,210 | 1,824 | 106  | 127  | 892   | 913   | 59    | 72   | 2,267 |
| Feb.   | 981   | 1,081 | 86   | 107  | 706   | 775   | 53    | 60   | 1,809 |
| Mar.   | 986   | 1,093 | 92   | 111  | 774   | 831   | 56    | 59   | 1,908 |
| Apr.   | 1,024 | 1,084 | 91   | 115  | 807   | 786   | 65    | 57   | 1,987 |
| May  | 1,062 | 1,201 | 90   | 117  | 734   | 785   | 62    | 60   | 1,948 |
| June   | ...   | 1,085 | ...  | 114  | ...   | 668   | ...   | 53   | ...   |
| July   | ...   | 1,218 | ...  | 132  | ...   | 687   | ...   | 60   | ...   |
| Aug.   | ...   | 1,195 | ...  | 137  | ...   | 694   | ...   | 58   | ...   |
| Sept.  | ...   | 1,149 | ...  | 130  | ...   | 769   | ...   | 56   | ...   |
| Oct.   | ...   | 1,266 | ...  | 140  | ...   | 935   | ...   | 62   | ...   |
| Nov.   | ...   | 1,067 | ...  | 109  | ...   | 865   | ...   | 50   | ...   |
| Dec.   | ...   | 1,063 | ...  | 98   | ...   | 883   | ...   | 53   | ...   |
| Jan.-May   | 5,243 | 5,795 | 405  | 578  | 3,916 | 4,093 | 295   | 305  | 9,919 |

|          | 1958 | 1957  | 1958 | 1957  | 1958 | 1957  | 1958 | 1957  |
|----------|------|-------|------|-------|------|-------|------|-------|
| Jan.     | 221  | 226   | 221  | 226   | 221  | 226   | 221  | 226   |
| Feb.     | 170  | 198   | 170  | 198   | 170  | 198   | 170  | 198   |
| Mar.     | 177  | 215   | 177  | 215   | 177  | 215   | 177  | 215   |
| Apr.     | 188  | 207   | 188  | 207   | 188  | 207   | 188  | 207   |
| May      | 211  | 211   | 211  | 211   | 211  | 211   | 211  | 211   |
| June     | 174  | 174   | 174  | 174   | 174  | 174   | 174  | 174   |
| July     | 166  | 166   | 166  | 166   | 166  | 166   | 166  | 166   |
| Aug.     | 159  | 159   | 159  | 159   | 159  | 159   | 159  | 159   |
| Sept.    | 173  | 173   | 173  | 173   | 173  | 173   | 173  | 173   |
| Oct.     | 216  | 216   | 216  | 216   | 216  | 216   | 216  | 216   |
| Nov.     | 207  | 207   | 207  | 207   | 207  | 207   | 207  | 207   |
| Dec.     | 216  | 216   | 216  | 216   | 216  | 216   | 216  | 216   |
| Jan.-May | 984  | 1,066 | 984  | 1,066 | 984  | 1,066 | 984  | 1,066 |

## Are Meat Prices Too High? 'No,' Says Corn Belt Feeder

Are meat prices too high? The answer depends on who you are. The city housewife would reply, "out of sight." But the real answer lies in facts and figures, says John H. Litzelman, president of the Corn Belt Livestock Feeders Association, who adds that "meat is still a bargain at today's prices, compared with other commodities and income.

"Over a ten-year period, we find that wages have gone up 46 per cent; consumer products other than food, 25 per cent; and choice beef and pork at retail have risen 14 and 6 per cent, respectively," according to tabulations cited by the president of the CBLFA.

Average weekly earnings of workers in construction, and retail trades increased 46 per cent from \$54.91 in 1948 to \$80.53 in 1958, whereas, on the 1947-49 average, choice beef (all cuts) was 68.5c per lb. and for the first three months of 1958 averaged 78.2c per lb., or up 14 per cent. In the same period, pork rose an average of 6 per cent, Litzelman points out.

# PROCESSED MEATS . . . SUPPLIES

## Heavy ANZAC Beef Imports Are Reaching West Coast

SAN FRANCISCO, July 1: About four vessels from Australia and New Zealand will be unloading frozen cow and bull beef in the near future.

The s. s. Mariposa came in on June 30th; the Orsovia is expected within the next two or three days and the "Argentine Reefer" late in the week. It is anticipated that all of these boats will contain meat cargoes for delivery in San Francisco. Considerable portions will be unloaded at Los Angeles. Shipments will be made into the interior. Fully 85 per cent of the material is suitable for sausage material, although beef briskets may be cured and sold as such.

A summary of data taken from the ship manifest filed at the U. S. custom house in San Francisco for the s. s. "African Reefer" from New Zealand which was unloaded June 27 shows:

| DESCRIPTION                          | POUNDS    |
|--------------------------------------|-----------|
| 14,000 Cartons boneless cow beef     | 1,055,000 |
| 2,700 Cartons boneless bull beef     | 173,000   |
| 1,900 Cartons boneless beef (no sex) | 133,000   |
| 2,360 Cartons frozen beef            | 176,000   |
| 525 Cartons beef trimmings           | 33,000    |
| 316 Quarters, wrapped, frozen beef   | 53,000    |
| 203 Cartons veal, boneless, frozen   | 12,000    |

TOTAL SAN FRANCISCO...1,635,000

Frozen meat on the "African Reefer" consigned for unloading at Los Angeles.

|  |           |
|--|-----------|
| 600 Quarters of beef                     | 90,000    |
| 24,600 Cartons boneless cow beef         | 1,680,000 |
| 4,500 Cartons boneless bull meat         | 337,000   |
| 2,900 Cartons boneless beef              | 185,900   |
| 600 Cartons boneless beef briskets       | 35,000    |
| 985 Cartons beef cuts                    | 52,000    |
| 219 Cartons lamb necks and loins, frozen | 10,400    |
| 250 Cartons lamb legs and shoulders      | 11,700    |

TOTAL LOS ANGELES...2,402,000

During the month of June in-ship-

ments to the port of San Francisco from Australia and New Zealand totaled 7,757,000 lbs. of beef; 76,500 lbs. veal; lamb, 72,500 lbs. and mutton 280,400 lbs.

## Fats for Export to Dutch

### May Contain Antioxidants

The Meat Inspection Division, in Memorandum No. 227, revised, announced that the following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats exported to the Netherlands: dodecylgallate, octylgallate and propyl gallate. Permitted amount of the antioxidants may not exceed 0.01 per cent when they are used either singly or in combination, the memorandum says. The memo also points out that the use of dodecylgallate and octylgallate is restricted to product for export under the conditions outlined in part 18.8 of the meat inspection regulations since the antioxidants are not among those listed in part 18.7(d) of the regulations.

## U. S. LIVESTOCK IMPORTS

Number of cattle and calves from Canada and Mexico passed for entry into the United States in May, five months 1958-57 are listed below:

|               | Canada  | Mexico  |
|---------------|---------|---------|
| Head          | Head    | Head    |
| May 1958      | 20,848  | 53,171  |
| May 1957      | 11,062  | 35,256  |
| Jan.-May 1958 | 202,638 | 259,419 |
| Jan.-May 1957 | 26,557  | 141,019 |

Note: During the first five months this year 16,945 sheep and 1,062 hogs entered from Canada compared with 5,458 sheep and 333 hogs in the same period of 1957.

NOTE: The above table includes slaughter in federally inspected plants and in other wholesale and retail plants, but not farm slaughter.

## MEAT PRODUCTS EXPORTS

Exports of most meat products from the United States in April decreased from volume shipped out in 1957.

Exports of fresh or frozen beef and veal at 438,315 lbs. were a small fraction of the 3,005,562 lbs. shipped in April 1957. The outward movement of lard fell to 21,608,246 lbs. from April 1957 exports of 43,782,836 lbs. Exports of inedible tallow fell to 75,717,441 lbs. from 125,180,538 lbs.

The USDA reports as follows:

| Commodity                                       | April 1958 | April 1957  |
|---|------------|-------------|
| EXPORTS (Domestic)—                             | Pounds     | Pounds      |
| Beef and veal—                                  |            |             |
| Fresh or frozen                                 |            |             |
| (except canned)                                 | 438,315    | 3,005,562   |
| Pickled or cured                                |            |             |
| (except canned)                                 | 637,752    | 1,368,540   |
| Pork—   |            |             |
| Fresh or frozen                                 |            |             |
| (except canned)                                 | 528,124    | 529,322     |
| Hams and shoulders, cured or cooked             | 1,332,824  | 1,440,915   |
| Bacon   | 846,958    | 160,000     |
| Pork, pickled, salted or otherwise cured        | 600,609    | 2,440,191   |
| Sausage, bologna & frankfurters (except canned) | 208,718    | 1,152,708   |
| Meat and meat products, (except canned)         |            | 5,408,454   |
| Beef and pork livers, fresh or frozen           | 1,087,398  | 1           |
| Beef tongues, fresh or frozen                   | 1,442,217  | 1           |
| Vary meats (except canned)                      | 822,038    | 1           |
| Meat specialties, frozen                        | 515,708    | 1           |
| Canned meats—                                   |            |             |
| Beef and veal                                   | 96,436     | 249,000     |
| Sausage, bologna and frankfurters               | 83,411     | 337,540     |
| Hams and shoulders                              | 43,313     | 70,644      |
| Pork, canned                                    | 312,564    | 292,283     |
| Meat and meat products, canned (except canned)  | 332,345    | 200,040     |
| Lamb and mutton                                 | 32,617     | 87,632      |
| Lard (includes rendered pork fat)               | 21,608,246 | 43,782,836  |
| Shortenings, animal fat (excl. lard)            | 123,110    | 74,570      |
| Tallow, edible                                  | 752,149    | 641,380     |
| Tallow, inedible                                | 75,717,441 | 125,180,538 |
| Inedible animal oils                            | 300,375    | 155,119     |
| Inedible animal greases and fats                | 6,865,657  | 7,933,373   |

Not reported separately prior to January 1958. Compiled from official records, Bureau of the Census.

## DOMESTIC SAUSAGE

|   |                |
|---|----------------|
| Pork sausage, bulk, (lcl. lb.)            |                |
| In 1-lb. roll                             | 49 @49 1/2     |
| Pork saus., s.c., 1-lb. pk. 64            | @67            |
| Franks, s.c., 1-lb. pk. .69               | @76            |
| Franks, skinless, 1-lb. package           | 56 @57         |
| Bologna, ring (bulk)                      | 56 @65         |
| Bologna, art. cas., bulk. 47              | @40            |
| Bologna, a.c., sliced, 6-7 oz. pk., doz.  | 3.25 @3.84     |
| Smoked liver h.c., bulk. 56               | @63            |
| Smoked liver, a.c., bulk. 46              | @52            |
| Polish saus., smoked                      | 65 @70         |
| New Eng. lunch spec.                      | 67 @76         |
| New Eng. lunch spec. sliced, 6-7 oz. doz. | 4.06 @4.92     |
| Olive loaf, bulk                          | 51 1/2 @59 1/2 |
| O.L., sliced 6-7 oz., doz.                | 3.33 @3.55     |
| Blood, tongue, h.b.                       | 68 @72         |
| Blood, tongue, a.c.                       | 45 1/2 @78     |
| Pepper loaf, bulk                         | 65 1/2 @79     |
| P.L., sliced, 6-7 oz., doz.               | 3.33 @4.80     |
| Pickie & pimento loaf.                    | 48 1/2 @55     |
| F.A.P. loaf, sliced, 6-7 oz., dozen       | 3.24 @3.60     |

## DRY SAUSAGE

|                                     |            |
|-------------------------------------|------------|
| Cervelat, ch. hog bungs. 1.07 @1.00 |            |
| Thuringer                           | 96 @98     |
| Farmer                              | 91 @93     |
| Holsteiner                          | 77 @79     |
| Salami, B. C.                       | 99 @1.01   |
| Salami, Genoa style                 | 1.11 @1.13 |
| Salami, cooked                      | 58 @60     |
| Pepperoni                           | 97 @99     |
| Sicilian                            | 1.02 @1.04 |
| Goteborg                            | 91 @93     |
| Mortadella                          | 96 @98     |

## SEEDS AND HERBS

| (lcl. lb.)       | Whole  | Ground |
|------------------|--------|--------|
| Caraway seed     | 19 1/2 | 24 1/2 |
| Cuminos seed     | 42     | 47     |
| Mustard seed     |        |        |
| fancy            | 23     |        |
| yellow Amer.     | 17     |        |
| Oregano          | 44     | 50     |
| Coriander        |        |        |
| Morocco, No. 1   | 20     | 24     |
| Marjoram, French | 60     | 65     |
| Sage, Dalmatian  |        |        |
| No. 1            | 56     | 64     |

## SPICES

| (Basis Chicago, original barrels, bags, bales) | Whole | Ground |
|--|-------|--------|
| Allspice, prime                                | 86    | 92     |
| Resifted                                       | 94    | 1.01   |
| Chili, pepper                                  | 45    |        |
| Chili, powder                                  | 45    |        |
| Cloves, Zanzibar                               | 64    |        |
| Ginger, Jam., unbl.                            | 39    |        |
| Mace, fancy, Banda                             | 3.50  | 4.00   |
| West Indies                                    | 3.50  |        |
| East Indies                                    | 3.20  |        |
| Mustard flour, fancy                           | 40    |        |
| No. 1  | 36    |        |
| West Indies nutmeg                             | 2.50  |        |
| Paprika, Amer. No. 1                           | 45    |        |
| Paprika, Spanish                               | 75    |        |
| Cayenne pepper                                 | 62    |        |
| Pepper:  |       |        |
| Red, No. 1                                     | 54    |        |
| White  | 55    | 60     |
| Black  | 41    | 45     |

## SAUSAGE CASINGS

| (lcl. prices quoted to manufacturers of sausage) |            |
|--|------------|
| Beef rounds: (Per set)                           |            |
| Clear, 29/35 mm.                                 | 1.15 @1.25 |
| Clear, 35/38 mm.                                 | 1.00 @1.20 |
| Clear, 35/40 mm.                                 | 85 @1.05   |
| Clear, 38/40 mm.                                 | 1.05 @1.25 |
| Clear, 40/44 mm.                                 | 1.30 @1.50 |
| Clear, 44 mm./up                                 | 1.85 @2.50 |
| Not clear, 40 mm./dn.                            | 75 @85     |
| Not clear, 40 mm./up.                            | 85 @95     |
| Beef wensands: (Each)                            |            |
| No. 1, 24 in./up                                 | 14 @17     |
| No. 1, 22 in./up                                 | 10 @15     |
| Beef middles: (Per set)                          |            |
| Ex. wide, 2 1/2 in./up.                          | 3.50 @3.70 |
| Spec. wide, 2 1/2 in.                            | 2.80 @2.70 |
| Spec. med., 7 1/2 in.                            | 1.50 @1.60 |
| Narrow, 1 1/2 in./dn.                            | 1.10 @1.25 |
| Beef bung caps: (Each)                           |            |
| Clear, 5 in./up                                  | 35 @38     |
| Clear, 4 1/2 in.                                 | 27 @32     |
| Clear, 4 1/4 in.                                 | 18 @21     |
| Clear, 3 1/2 in.                                 | 15 @16     |
| Not clear, 4 1/2 in./up                          | 17 @21     |
| Beef bladders, salted: (Each)                    |            |
| 7 1/2 inch/up, inflated                          | 18         |
| 6 1/2-7 1/2 inch, inflated                       | 15         |
| 5 1/2-6 1/2 inch, inflated                       | 13 @14     |
| Pork casings: (per hank)                         |            |
| 29 mm./down                                      | 4.65 @4.80 |
| 29/32 mm.  | 4.50 @4.65 |
| 32/35 mm.  | 3.45 @3.60 |
| 35/38 mm.  | 3.25 @3.54 |
| 38/44 mm.  | 3.15 @3.20 |

| Hog bungs: (Each)         |            |
|---------------------------|------------|
| Sow, 34 inch cut          | 62 @67     |
| Export, 34 in. cut        | 55 @59     |
| Large prime, 34 in.       | 40 @42     |
| Med. prime, 34 in.        | 27 @29     |
| Small prime               | 16 @22     |
| Middle, cap off           | 60 @70     |
| Hog skips                 | 5 @10      |
| Hog runners, green        | 19 @25     |
| Sheep casings: (Per hank) |            |
| 26/28 mm.                 | 6.10 @6.40 |
| 24/26 mm.                 | 5.95 @6.25 |
| 22/24 mm.                 | 4.75 @5.25 |
| 20/22 mm.                 | 4.00 @4.35 |
| 18/20 mm.                 | 2.70 @3.35 |
| 16/18 mm.                 | 1.50 @2.30 |

## CURING MATERIALS

|  |         |
|--|---------|
| Nitrite of soda, in 400-lb. Cwt. bbls., del. or f.o.b. Chgo.     | \$11.98 |
| Pure refined gran. nitrate of soda                               | 5.65    |
| Pure refined powdered nitrate of soda                            | 8.65    |
| Salt, pepper sacked, f.o.b. Chgo., gran. carlots, ton.           | 30.50   |
| Rock salt in 100-lb. bags, f.o.b. whse. Chgo.                    | 28.50   |
| Sugar:   |         |
| Raw, 90 basis, f.o.b. N.Y.                                       | 6.25    |
| Refined standard cane, gran. basis (Chgo.)                       | 9.05    |
| Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% | 8.90    |
| Dextrose, regular:   |         |
| Cerelease, (carlots cwt.)  | 7.44    |
| Ex-warehouse, Chicago  | 7.61    |

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

July 8, 1958

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

|                                    |              |
|------------------------------------|--------------|
| Steers, gen. range: (carlots, lb.) |              |
| Prime, 700/800 .....               | none quoted  |
| Choice, 500/600 .....              | 43% @ 44     |
| Choice, 600/700 .....              | 43% @ 44     |
| Choice, 700/800 .....              | 43% @ 43 1/2 |
| Good, 500/600 .....                | 41% @ 41 1/2 |
| Good, 600/700 .....                | 41% @ 41 1/2 |
| Bull .....                         | 40% @ 40 1/2 |
| Commercial cow .....               | 39% @ 39 1/2 |
| Canner-cutter cow .....            | 36% @ 36 1/2 |

#### PRIMAL BEEF CUTS

|                                     |          |
|-------------------------------------|----------|
| Prime: (Lb.)                        |          |
| Rounds, all wts. ....               | 53 1/2   |
| Trimmed loins, 50/70 lbs. (lcl) .04 | @ 1.10   |
| Square chuck, 70/90 lbs. (lcl) .37  | @ 88     |
| Arm chuck, 80/110 .36               | @ 87     |
| Ribs, 25/35 (lcl) .64               | @ 86     |
| Briskets (lcl) .30                  |          |
| Navel, No. 1 .24                    | @ 24 1/2 |
| Flanks, rough No. 1 .24             | @ 24 1/2 |
| Choice:                             |          |
| Forelegs, 5/800 ....                | 52 1/2 n |
| Forelegs, 5/800 ....                | 53 1/2   |
| Rounds, 70/90 .52                   | @ 52 1/2 |
| Tr. loins, 50/70 (lcl) .77          | @ 80     |
| Sq. chuck, 70/90 .37                | @ 88     |
| Arm chuck, 80/110 .36               | @ 87     |
| Ribs, 25/35 (lcl) .52               | @ 86     |
| Briskets (lcl) .30                  |          |
| Navel, No. 1 .24                    | @ 24 1/2 |
| Flanks, rough No. 1 .24             | @ 24 1/2 |
| Good (all wts.):                    |          |
| Rounds .50                          | @ 51     |
| Sq. chuck .37                       | @ 38     |
| Briskets .29                        |          |
| Ribs .50                            | @ 52     |
| Loins .70                           | @ 73     |

#### COW & BULL TENDERLOINS

|                               |           |
|-------------------------------|-----------|
| Fresh J/L C/C Grade Fros. C/L |           |
| 70 .....                      | 70        |
| 85 .....                      | 80        |
| 96 .....                      | 85        |
| 1.05 @ 1.10 .....             | 85 @ 1.00 |
| 1.05 @ 1.10 .....             | 85 @ 1.00 |

#### BEEF HAM SETS

|                              |             |
|------------------------------|-------------|
| Insides, 12/up, lb. ....     | 60 @ 60 1/2 |
| Outsides, 8/up, lb. ....     | 56          |
| Knuckles, 7 1/2/up, lb. .... | 60 @ 60 1/2 |

#### CARCASS MUTTON

|                           |          |
|---------------------------|----------|
| Choice, 70/down, lb. .... | 27 1/2 n |
| Good, 70/down, lb. ....   | 25 1/2 n |

## PACIFIC COAST WHOLESALE MEAT PRICES

|   | Los Angeles     | San Francisco   | No. Portland    |
|---|-----------------|-----------------|-----------------|
| <b>FRESH BEEF (Carcass): July 8</b>                 |                 |                 |                 |
| <b>STEER:</b>                                       |                 |                 |                 |
| Choice:   |                 |                 |                 |
| 500-600 lbs. ....                                   | \$47.00 @ 49.00 | \$47.00 @ 49.00 | \$47.00 @ 49.00 |
| 600-700 lbs. ....                                   | 46.00 @ 47.00   | 46.00 @ 47.00   | 46.00 @ 48.00   |
| Good:   |                 |                 |                 |
| 500-600 lbs. ....                                   | 44.00 @ 47.00   | 44.00 @ 45.00   | 46.00 @ 47.50   |
| 600-700 lbs. ....                                   | 42.00 @ 44.00   | 42.00 @ 44.00   | 45.00 @ 47.00   |
| Standard:   |                 |                 |                 |
| 350-600 lbs. ....                                   | 41.00 @ 43.00   | 40.00 @ 43.00   | 43.00 @ 45.50   |
| <b>COW:</b>   |                 |                 |                 |
| Standard, all wts. ....                             | None quoted     | 37.00 @ 40.00   | None quoted     |
| Commercial, all wts. ....                           | 37.00 @ 40.00   | 34.00 @ 37.00   | 38.50 @ 41.00   |
| Utility, all wts. ....                              | 37.00 @ 39.00   | 35.00 @ 38.00   | 37.50 @ 39.00   |
| Canner-cutter .....                                 | 31.00 @ 35.00   | 33.00 @ 35.00   | 36.00 @ 39.00   |
| Bull, util. & com'l .....                           | 41.00 @ 43.00   | 40.00 @ 42.00   | 46.00 @ 48.00   |
| <b>FRESH CALF:</b> (Skin-off) (Skin-off) (Skin-off) |                 |                 |                 |
| Choice:   |                 |                 |                 |
| 200 lbs. down .....                                 | 51.00 @ 55.00   | None quoted     | 50.00 @ 53.00   |
| Good:   |                 |                 |                 |
| 200 lbs. down .....                                 | 47.00 @ 52.00   | 47.00 @ 49.00   | 46.00 @ 51.00   |
| <b>LAMB (Carcass):</b>                              |                 |                 |                 |
| Prime:  |                 |                 |                 |
| 45-55 lbs. ....                                     | 49.00 @ 51.00   | 46.00 @ 50.00   | 46.00 @ 48.50   |
| 55-65 lbs. ....                                     | 45.00 @ 48.00   | 44.00 @ 46.00   | None quoted     |
| Choice:   |                 |                 |                 |
| 45-55 lbs. ....                                     | 49.00 @ 51.00   | 46.00 @ 50.00   | 46.00 @ 48.50   |
| 55-65 lbs. ....                                     | 45.00 @ 48.00   | 44.00 @ 46.00   | None quoted     |
| Good, all wts. ....                                 | 44.00 @ 49.00   | 42.00 @ 46.00   | 42.00 @ 46.00   |
| <b>MUTTON (Hwe):</b>                                |                 |                 |                 |
| Choice, 70 lbs./down .....                          | 20.00 @ 22.00   | None quoted     | 20.00 @ 22.00   |
| Good, 70 lbs./down .....                            | 20.00 @ 22.00   | 20.00 @ 22.00   | 20.00 @ 22.00   |

## NEW YORK

July 8, 1958

### WHOLESALE FRESH MEATS

#### BEEF CARCASSES, CUTS

|                                     |  |
|-------------------------------------|--|
| (lcl prices)                        |  |
| Steer: (Western, cwt.)              |  |
| Prime, carc., 6/700 \$49.50 @ 52.00 |  |
| Prime, carc., 7/800 50.00 @ 52.00   |  |
| Choice, carc., 6/700 46.00 @ 48.00  |  |
| Choice, carc., 7/800 45.00 @ 47.50  |  |
| Good, carc., 6/700 43.00 @ 45.50    |  |
| Good, carc., 7/800 43.50 @ 45.00    |  |
| Hinds, pr., 6/700 37.00 @ 38.00     |  |
| Hinds, pr., 7/800 38.00 @ 39.00     |  |
| Hinds, ch., 6/700 34.00 @ 35.00     |  |
| Hinds, ch., 7/800 34.00 @ 35.00     |  |
| Hinds, gd., 6/700 32.00 @ 34.00     |  |
| Hinds, gd., 7/800 31.00 @ 34.00     |  |

#### BEEF CUTS

|                                     |      |
|-------------------------------------|------|
| (Local, lcl prices, lb.)            |      |
| Prime steer:                        |      |
| Hindqtrs., 600/700 .57              | @ 65 |
| Hindqtrs., 700/800 .59              | @ 64 |
| Hindqtrs., 800/900 .59              | @ 65 |
| Rounds, flank off .51               | @ 65 |
| Rounds, diamond bone, flank off .52 | @ 66 |
| Short loins, untrim. .82            | @ 64 |
| Short loins, trim .104 @ 61.19      |      |
| Flanks (7 bone cut) .24             | @ 25 |
| Arm chuck .39                       | @ 73 |
| Briskets .32                        | @ 35 |
| Plates .25 1/2 @ 28                 |      |
| Choice steer:                       |      |
| Hindqtrs., 600/700 .55              | @ 58 |
| Hindqtrs., 700/800 .55              | @ 58 |
| Hindqtrs., 800/900 .54 1/2 @ 56     |      |
| Rounds, flank off .50               | @ 54 |
| Rounds, diamond bone, flank off .51 | @ 55 |
| Short loins, untrim. .70            | @ 77 |
| Short loins, trim. .90              | @ 97 |
| Flanks .24                          | @ 25 |
| Ribs (7 bone cut) .56               | @ 62 |
| Arm chuck .37 1/2 @ 40              |      |
| Briskets .31                        | @ 34 |
| Plates .25                          | @ 27 |

### FANCY MEATS

#### (lcl prices)

|                               |      |
|-------------------------------|------|
| (Lb.)                         |      |
| Veal breads, 6/12 oz. ....    | 90   |
| 12 oz. up .....               | 1.20 |
| Beef livers, selected .....   | 44   |
| Beef kidneys .....            | 25   |
| Oxtails, 1/4-lb. frozen ..... | 25   |

#### LAMB

|                            |                 |
|----------------------------|-----------------|
| (lcl carcass prices, cwt.) |                 |
| Local                      |                 |
| Prime, 30/40 .....         | \$56.00 @ 59.00 |
| Prime, 40/45 .....         | 56.00 @ 59.00   |
| Prime, 45/55 .....         | 55.00 @ 58.00   |
| Prime, 55/65 .....         | 55.00 @ 57.00   |
| Choice, 30/40 .....        | 56.00 @ 58.00   |
| Choice, 40/45 .....        | 56.00 @ 58.00   |
| Choice, 45/55 .....        | 53.00 @ 55.00   |
| Good, 30/40 .....          | 53.00 @ 55.00   |
| Good, 40/45 .....          | 53.00 @ 55.00   |
| Good, 45/55 .....          | 53.00 @ 55.00   |

|                     |               |
|---------------------|---------------|
| Western             |               |
| Prime, 45/dn. ....  | 54.00 @ 56.00 |
| Prime, 45/55 .....  | 53.00 @ 55.00 |
| Prime, 55/65 .....  | None quoted   |
| Choice, 45/dn. .... | 54.00 @ 56.00 |
| Choice, 45/55 ..... | 52.50 @ 55.00 |
| Choice, 55/65 ..... | 52.00 @ 53.00 |
| Good, 45/dn. ....   | 50.00 @ 52.00 |
| Good, 45/55 .....   | 51.00 @ 53.00 |

#### VEAL—SKIN OFF

|                           |                 |
|---------------------------|-----------------|
| (lcl carcass prices)      |                 |
| Western                   |                 |
| Prime, 90/120 .....       | \$53.00 @ 56.00 |
| Prime, 120/150 .....      | None quoted     |
| Choice, 90/120 .....      | 46.00 @ 51.00   |
| Choice, 120/150 .....     | None quoted     |
| Good, 50/90 .....         | 43.00 @ 46.00   |
| Good, 90/120 .....        | 43.00 @ 46.00   |
| Stand., 50/90 .....       | 39.00 @ 41.00   |
| Stand., 90/120 .....      | 40.00 @ 42.00   |
| Calif. 200/dn., ch. ....  | 40.00 @ 42.00   |
| Calif. 200/dn., gd. ....  | 38.00 @ 40.00   |
| Calif. 200/dn., std. .... | 37.00 @ 39.00   |

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended July 5, 1958, with comparisons:

|                                    |       |
|------------------------------------|-------|
| <b>STEER AND HEIFER:</b> Carcasses |       |
| Week ended July 5 ...              | 8,653 |
| Week previous .....                | 8,999 |

|                       |     |
|-----------------------|-----|
| <b>COW:</b>           |     |
| Week ended July 5 ... | 777 |
| Week previous .....   | 585 |

|                       |     |
|-----------------------|-----|
| <b>BULL:</b>          |     |
| Week ended July 5 ... | 270 |
| Week previous .....   | 473 |

|                       |       |
|-----------------------|-------|
| <b>VEAL:</b>          |       |
| Week ended July 5 ... | 8,886 |
| Week previous .....   | 6,652 |

|                       |        |
|-----------------------|--------|
| <b>LAMB:</b>          |        |
| Week ended July 5 ... | 26,070 |
| Week previous .....   | 41,446 |

|                       |       |
|-----------------------|-------|
| <b>MUTTON:</b>        |       |
| Week ended July 5 ... | 482   |
| Week previous .....   | 2,595 |

|                       |       |
|-----------------------|-------|
| <b>HOG AND PIG:</b>   |       |
| Week ended July 5 ... | 6,492 |
| Week previous .....   | 7,797 |

|                        |         |
|------------------------|---------|
| <b>BEEF CUTS:</b> Lbs. |         |
| Week ended July 5 ...  | 128,878 |
| Week previous .....    | 112,890 |

|                                 |       |
|---------------------------------|-------|
| <b>VEAL AND CALF CUTS:</b> Lbs. |       |
| Week ended July 5 ...           | 3,000 |
| Week previous .....             | 6,000 |

|                              |       |
|------------------------------|-------|
| <b>LAMB AND MUTTON:</b> Lbs. |       |
| Week ended July 5 ...        | 316   |
| Week previous .....          | 1,706 |

|                        |         |
|------------------------|---------|
| <b>PORK CUTS:</b> Lbs. |         |
| Week ended July 5 ...  | 708,653 |
| Week previous .....    | 881,589 |

|                         |       |
|-------------------------|-------|
| <b>BEEF CURED:</b> Lbs. |       |
| Week ended July 5 ...   | 5,118 |
| Week previous .....     | 5,118 |

|                                    |         |
|------------------------------------|---------|
| <b>PORK CURED AND SMOKED:</b> Lbs. |         |
| Week ended July 5 ...              | 299,993 |
| Week previous .....                | 287,360 |

#### COUNTRY DRESSED MEAT

|                        |       |
|------------------------|-------|
| <b>VEAL:</b> Carcasses |       |
| Week ended July 5 ...  | 3,489 |
| Week previous .....    | 3,893 |

|                       |    |
|-----------------------|----|
| <b>HOGS:</b> Lbs.     |    |
| Week ended July 5 ... | 22 |
| Week previous .....   | 10 |

|                       |    |
|-----------------------|----|
| <b>LAMB:</b> Lbs.     |    |
| Week ended July 5 ... | 72 |
| Week previous .....   | 49 |

## LOCAL SLAUGHTER

|                       |        |
|-----------------------|--------|
| <b>CATTLE:</b>        |        |
| Week ended July 5 ... | 10,377 |
| Week previous .....   | 13,479 |

|                       |        |
|-----------------------|--------|
| <b>CALVES:</b>        |        |
| Week ended July 5 ... | 8,500  |
| Week previous .....   | 10,602 |

|                       |        |
|-----------------------|--------|
| <b>HOGS:</b>          |        |
| Week ended July 5 ... | 36,925 |
| Week previous .....   | 46,910 |

|                       |        |
|-----------------------|--------|
| <b>SHRIMP:</b>        |        |
| Week ended July 5 ... | 31,342 |
| Week previous .....   | 38,636 |

## California Beef

### Promotion

The California Beef Council has taken steps to initiate and accelerate a program of beef promotion and consumer education. The council's board of directors, meeting last week in San Francisco, laid plans for research, public relations, and budget and consumer education.

The directors appointed Hoefler, Dietrich & Brown, a San Francisco advertising agency, to conduct the program. With the announcement of the agency to handle the account, manager Walter Rodman said: "Our ten-point beef promotion and consumer education program is ready to be launched."

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, July 9, 1958)

| SKINNED HAMS    |                |             | BELLIES               |                               |         |
|-----------------|----------------|-------------|-----------------------|-------------------------------|---------|
| F.F.A. or fresh |                | Frozen      | F.F.A. or fresh       |                               | Frozen  |
| 46 1/2          | 10/12          | 46          | 42n                   | 6/8                           | 42      |
| 47              | 12/14          | 47          | 42 1/2                | 8/10                          | 42 1/2  |
| 48 1/2 @ 49     | 14/16          | 48 1/2      | 43                    | 10/12                         | 42 3/4  |
| 48 3/4 @ 49     | 16/18          | 47 1/2      | 41                    | 12/14                         | 42 3/4  |
| 46 @ 46 1/2     | 18/20          | 46          | 39 1/2                | 14/16                         | 41      |
| 42 1/2          | 20/22          | 42 1/2      | 37 1/2                | 16/18                         | 39 1/2  |
| 40              | 22/24          | 40          | 37 1/2                | 18/20                         | 37 1/2  |
| 37 1/2          | 24/26          | 37 1/2      | Gr. Am., froz., fresh | D.S. Clear                    |         |
| 37 1/2          | 25/30          | 37 1/2      | 32 1/2                | 20/25                         | 32n     |
| 36              | 25/up, 2's in. | 36          | 30                    | 25/30                         | 30n     |
|                 |                |             | 27 1/2                | 30/35                         | 27 1/2  |
|                 |                |             | 26                    | 35/40                         | 26n     |
|                 |                |             | 23                    | 40/50                         | 24 1/2n |
|                 |                |             |                       | Branding quality D.S. Bellies |         |
|                 |                |             |                       | 20/25                         | 33      |
|                 |                |             |                       | 25/30                         | 31 1/2n |
| PICNICS         |                |             | FRESH PORK CUTS       |                               |         |
| F.F.A. or fresh |                | Frozen      | Job Lot               |                               | Car Lot |
| 34              | 4/6            | 34          | 53                    | Loins, und. 12                | 50 1/4  |
| 32              | 6/8            | 32          | 51                    | Loins, 12/16                  | 49 1/4  |
| 32              | 8/10           | 32n         | 42                    | Loins, 16/20                  | 40      |
| 32              | 10/12          | 31 1/2n     | 38                    | Loins, over 20                | 36      |
| 30 1/2          | 12/14          | 30 1/2n     | 47 1/2 @ 48           | Butts, 4/8                    | 45 @ 47 |
| 30 1/2          | 8/up, 2's in.  | 30 1/2n     | 41 1/2                | Butts, 8/12                   | 41 1/2n |
|                 |                |             | 41 1/2                | Butts, over 8                 | 41 1/2n |
|                 |                |             | 54 @ 55               | Spareribs, 3/dn.              | 50      |
|                 |                |             | 40 @ 41               | Spareribs, 3/5                | 39      |
|                 |                |             | 29                    | Spareribs, 5/up               | 28 1/2  |
| FAT BACKS       |                |             | OTHER CELLAR CUTS     |                               |         |
| Frozen or fresh |                | Cured       | Frozen or fresh       |                               | Cured   |
| 9 1/2n          | 6/8            | 11n         | 27                    | Square Jowls, boxed           | unq.    |
| 12n             | 8/10           | 13          | 24                    | Jowl Butts, loose             | 26a     |
| 12 1/2n         | 10/12          | 13 1/2      | 25                    | Jowl Butts, boxed             | unq.    |
| 12 1/2n         | 12/14          | 13 1/2      |                       |                               |         |
| 12 1/2n         | 14/16          | 13 1/2      |                       |                               |         |
| 12 1/2n         | 16/18          | 13 1/2      |                       |                               |         |
| 13n             | 18/20          | 13 1/2 @ 14 |                       |                               |         |
| 13n             | 20/25          | 13 1/2 @ 14 |                       |                               |         |

n—nominal, b—bid, a—asked.

### LARD FUTURES PRICES

NOTE: Add 1/4c to all price quotations ending in 2 or 7.

| THURSDAY, JULY 3, 1958  |       |       |        |  |
|---|-------|-------|--------|--|
| Open  | High  | Low   | Close  |  |
| July 12.42  | 12.42 | 12.30 | 12.30b |  |
| Sept. 11.90   | 11.92 | 11.77 | 11.80  |  |
| Oct. 11.55  | 11.55 | 11.52 | 11.52  |  |
| Nov. 11.00  | 11.02 | 10.97 | 10.97  |  |
| Dec. 11.40  | 11.40 | 11.40 | 11.40  |  |
| Sales: 1,400,000 lbs.   |       |       |        |  |
| Open interest at close Wednesday, July 2: July 328, September 234, October 99, November 56, and December 45 lots. |       |       |        |  |

| MONDAY, JULY 7, 1958   |       |       |        |  |
|--|-------|-------|--------|--|
| July 12.40   | 12.42 | 12.40 | 12.42a |  |
| Sept. 11.75  | 11.80 | 11.75 | 11.75b |  |
| Oct. 11.52   | 11.52 | 11.47 | 11.47  |  |
| Nov. 11.00   | 11.00 | 11.00 | 11.00  |  |
| Dec. 11.40   | 11.50 | 11.40 | 11.50a |  |
| Sales: 960,000 lbs.  |       |       |        |  |
| Open interest at close Thursday, July 3: July 325, September 231, October 99, November 53, and December 45 lots. |       |       |        |  |

| TUESDAY, JULY 8, 1958  |       |       |        |  |
|--|-------|-------|--------|--|
| July 12.42   | 12.47 | 12.37 | 12.37  |  |
| Sept. 11.75  | 11.80 | 11.75 | 11.77a |  |
| Oct. 11.52   | 11.52 | 11.50 | 11.50a |  |
| Nov. 11.00   | 11.00 | 11.00 | 11.00  |  |
| Dec. 11.42   | 11.42 | 11.42 | 11.42  |  |
| Sales: 1,000,000 lbs.  |       |       |        |  |
| Open interest at close Monday, July 7: July 323, September 231, October 99, November 54, and December 46 lots. |       |       |        |  |

| WEDNESDAY, JULY 9, 1958   |       |       |        |  |
|---|-------|-------|--------|--|
| July 12.45  | 12.55 | 12.45 | 12.52  |  |
| Sept. 11.75   | 11.90 | 11.75 | 11.90a |  |
| Oct. 11.52  | 11.52 | 11.50 | 11.50b |  |
| Nov. 11.00  | 11.02 | 11.00 | 11.02b |  |
| Dec. 11.35  | 11.50 | 11.35 | 11.50  |  |
| Sales: 3,090,000 lbs.   |       |       |        |  |
| Open interest at close Tuesday, July 8: July 320, September 230, October 99, November 57, and December 46 lots. |       |       |        |  |

| THURSDAY, JULY 10, 1958   |       |       |       |  |
|---|-------|-------|-------|--|
| July 12.55  | 12.60 | 12.50 | 12.57 |  |
| Sept. 11.90   | 11.90 | 11.82 | 11.85 |  |
| Oct. 11.52  | 11.52 | 11.52 | 11.52 |  |
| Nov. 11.05  | 11.05 | 11.02 | 11.02 |  |
| Dec. 11.50  | 11.50 | 11.50 | 11.50 |  |
| Sales: 2,000,000 lbs.   |       |       |       |  |
| Open interest at close Wednesday July 9: Sept. 232; Oct. 99; Nov. 55, and Dec. 47 lots. |       |       |       |  |

### CHGO. FRESH PORK AND PORK PRODUCTS

July 8, 1958

| Hams, skinned, 10/12...  | 48     | (cwt lb.) |
|--------------------------|--------|-----------|
| Hams, skinned, 12/14...  | 49 1/2 |           |
| Hams, skinned, 14/16...  | 50     |           |
| Picnics, 4/6 lbs.        | 35     |           |
| Picnics, 6/8 lbs.        | 34     |           |
| Pork loins, boneless     | 63     | @ 65      |
| Shoulders, 16/dn., loose | 40     |           |
| (Job lots, lb.)          |        |           |
| Pork livers              | 23     |           |
| Tenderloins, fresh, 10's | 83     | @ 85      |
| Neck bones, bbls.        | 12 1/2 | @ 13 1/2  |
| Ears, 30's               | 14     |           |
| Feet, s.c., bbls.        | 9      |           |

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers, in job lots only)

|                  |                   |    |          |
|------------------|-------------------|----|----------|
| Pork trimmings,  | 40% lean, barrels | 30 | @ 30 1/2 |
| Pork trimmings,  | 50% lean, barrels | 30 | @ 31 1/2 |
| Pork trimmings,  | 80% lean, barrels | 44 |          |
| Pork trimmings,  | 95% lean, barrels | 49 |          |
| Pork head meat   |                   | 38 |          |
| Pork cheek meat, | barrels           | 42 |          |

### PACKERS' WHOLESALE LARD PRICES

|  |         |
|--|---------|
| Refined lard, drums, f.o.b. Chicago              | \$15.00 |
| Refined lard, 50-lb. fiber cubes, f.o.b. Chicago | 14.50   |
| Kettle rendered, 50-lb. tins, f.o.b. Chicago     | 16.00   |
| Leaf, kettle rendered tierces, f.o.b. Chicago    | 16.75   |
| Lard flakes (Open)                               | 16.75   |
| Chicago  | 16.50   |
| Standard shortening, N. & S. (del.)              | 20.75   |
| Hydro shortening, N. & S.                        | 21.25   |

### WEEK'S LARD PRICES

| P.S. or D.R. cash             | Dry rend. loose | Ref. in tins |
|-------------------------------|-----------------|--------------|
| July 3...12.80n               | 11.50n          | 14.00n       |
| July 4...Holiday, no trading. |                 |              |
| July 7...12.42 1/2n           | 11.62 1/2n      | 14.25n       |
| July 8...12.67 1/2n           | 11.75n          | 14.50n       |
| July 9...12.70                | 11.75n          | 14.50n       |

## New Navy Contest Cites 'Best Mess'

The judges admit they had a hard job with all the messes putting their best foods forward, but they chose these first place winners among the Navy's general messes in the 1958 Ney Memorial Awards competition:

USS Franklin D. Roosevelt (CVA 42), Naval Air Force, U. S. Atlantic Fleet, "Afloat Best Mess Award," and Naval Station, Guantanamo Bay, Cuba, "Ashore Best Mess Award."

Sponsor of the new annual Navy competition is the Executive Stewards' and Caterers' Association. The awards are named for the late Capt. Edward F. Ney, Supply Corps, USN, World War II director of the subsistence division, bureau of supplies and accounts.

The judges noted that meats aboard the Roosevelt had been roasted at low temperatures, which reduced shrinkage while maintaining the flavor of the meat.

## PACIFIC COAST WHOLESALE PORK PRICES

|  | Los Angeles July 8 | San Francisco July 8 | No. Portland July 8 |
|--|--------------------|----------------------|---------------------|
| FRESH PORK (Carcass): (Shipper style)  |                    |                      |                     |
| 80-120 lbs., U.S. No. 1-3. None quoted | \$39.00@40.00      |                      | None quoted         |
| 120-180 lbs., U.S. No. 1-3.            | \$39.00@41.00      | \$38.00@39.00        | \$37.00@38.00       |
| LOINS, No. 1:                          |                    |                      |                     |
| 8-10 lbs.                              | 57.00@60.00        | 58.00@60.00          | 62.00@65.00         |
| 10-12 lbs.                             | 57.00@60.00        | 60.00@62.00          | 62.00@65.00         |
| 12-16 lbs.                             | 57.00@60.00        | 58.00@60.00          | 62.00@65.00         |
| PICNICS: (Smoked)                      |                    |                      |                     |
| 4-8 lbs.                               | 38.00@42.00        | 38.00@42.00          | 39.00@44.00         |
| HAMS:                                  |                    |                      |                     |
| 12-16 lbs.                             | 53.00@60.00        | 60.00@64.00          | 53.00@57.00         |
| 16-18 lbs.                             | 53.00@59.00        | 58.00@60.00          | 54.00@58.00         |
| BACON "Dry" Cure, No. 1:               |                    |                      |                     |
| 6-8 lbs.                               | 54.00@65.00        | 60.00@64.00          | 57.00@63.00         |
| 8-10 lbs.                              | 53.00@62.00        | 58.00@62.00          | 55.00@61.00         |
| 10-12 lbs.                             | 51.00@59.00        | 58.00@60.00          | 53.00@59.00         |
| LARD, Refined:                         |                    |                      |                     |
| 1-lb. cartons                          | 18.00@19.75        | 20.00@21.00          | 17.50@19.50         |
| 50-lb. cartons & cans.                 | 15.50@19.25        | 19.00@20.00          | 15.00@17.00         |
| Tierces                                | 15.25@18.75        | 17.50@19.00          | 14.50@17.00         |

## N. Y. FRESH PORK CUTS

July 8, 1958

|                       | Local Box lots, cwt. |
|-----------------------|----------------------|
| Pork loins, 8/12      | \$59.00@63.00        |
| Pork loins, 12/16     | 58.00@63.00          |
| Hams, sknd., 12/16    | 52.00@58.00          |
| Boston butts, 4/8     | 49.00@53.00          |
| Regular picnics, 4/8  | 35.00@39.00          |
| Spareribs, 3/down     | 54.00@58.00          |
| (L.C.I. prices, cwt.) |                      |
| Pork loins, 8/12      | 59.00@62.00          |
| Pork loins, 12/16     | 58.00@61.00          |
| Hams, sknd., 12/16    | 51.00@55.00          |
| Boston butts, 4/8     | 45.00@51.00          |
| Picnics, 4/8          | 35.00@37.00          |
| Spareribs, 3/down     | 52.00@56.00          |

## N. Y. DRESSED HOGS

July 8, 1958

|                          | (Heads on, leaf fat in) |
|--------------------------|-------------------------|
| Borrows, gilts, No. 1, 2 |                         |
| 50 to 75 lbs.            | \$37.50@40.50           |
| 75 to 100 lbs.           | 37.50@40.50             |
| 100 to 125 lbs.          | 37.50@40.50             |
| 125 to 150 lbs.          | 37.50@40.50             |

## CHGO. WHOLESALE SMOKED MEATS

July 8, 1958

|   |        |
|---|--------|
| Hams, skinned, 14/16 lbs., (Av.) wrapped                | 56 1/2 |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped        | 57 1/2 |
| Hams, skinned, 16/18 lbs., wrapped                      | 56     |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped        | 57     |
| Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped   | 54 1/2 |
| Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped     | 53     |
| Bacon, No. 1 sliced 1-lb. heat seal, self-service, pkg. | 67 1/2 |

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended July 5, 1958 was 17.8, the U. S. Department of Agriculture has reported. This ratio compared with the 17.3 ratio for the preceding week and 14.9 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.364, \$1.375 and \$1.327 per bu. during the three periods, respectively.

## EASTERN BY-PRODUCTS

New York, July 9, 1958. Dried blood was quoted today at \$7.00@7.25 per unit of ammonia. Low test wet rendered tankage was listed at \$7.25@7.50 per unit of ammonia and dry rendered tankage was priced at \$1.90 per protein unit.

# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, July 9, 1958

### BLOOD

Unground, per unit of ammonia, bulk ..... 8.00n

### DIGESTER FEED TANKAGE MATERIALS

Carlots, ton

Wet rendered, unground loose:

Low test ..... 8.50@8.75n  
Med. test ..... 8.25@8.50n  
High test ..... 8.00@8.25n

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged ..... 115.00  
50% digester tankage, bagged ..... \$110.00@112.50  
60% digester tankage, bulk ..... 97.50@107.50  
80% blood meal, bagged ..... 145.00@150.00  
Steam bone meal, 50-lb. bags, (specially prepared) ..... 95.00  
60% steam bone meal, bagged ..... 85.00

### FERTILIZER MATERIALS

Feather tankage, ground per unit of ammonia ..... \$5.75n  
Hoof meal, per unit ammonia ..... \$6.00@6.50n

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 2.10n  
Med. test, per unit prot. .... 2.05n  
High test, per unit prot. .... 2.00n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 24.00  
Cattle jaws, feet (non-gel.), ton ..... 9.00@13.00  
Trim bone, ton ..... 12.00@17.00  
Pigskins (gelatine, cwt.) ..... 6.50  
Pigskins (rendering), piece ..... 15@25

### ANIMAL HAIR

Winter coil dried, per ton ..... None quoted  
Summer coil dried, per ton ..... \$25.00@30.00  
Cattle switches, per piece ..... 3@3½  
Winter processed (Nov.-March) gray, lb. .... 10n  
Summer processed (April-Oct.) gray, lb. .... 5@6n

\*Deliv'd, f.c.a.f. Midwest, n—nominal, a—asked.

## TALLOW and GREASES

Tuesday, July 8, 1958

Inquiry for inedible tallow and grease material was rather scant, as some consumer's plants were still shut down for vacation periods. Sellers, however, were maintaining steady levels. Late last week a few tanks of bleachable fancy tallow traded at 7¼c, c.a.f. Chicago, and yellow grease at 7¼c, c.a.f. East, on regular production. Original fancy tallow was bid at 8¼c, latter destination, and offered at 8¼c. Bleachable fancy tallow was bid at 8¼@8¼c, c.a.f. East on regular product, and 8¼c on hard body material, with offers held fractionally higher. Choice white grease, all hog, was bid at 8¼c, c.a.f. East, and offered at 8¼c. On Thursday special tallow sold at 7¼c, or ¼c lower, and No. 1 tallow at 6¼@6¼c, also fractionally lower, all c.a.f. Chicago.

On Monday of the new week some edible tallow changed hands at 10¼c, f.o.b. River, and 11c, Chicago basis. Yellow grease was bid at 7¼@7¼c, c.a.f. East, with product considered.

Trade talk continued on special tallow at 7¼@7¼c, and 6¼@7c, on No. 1 tallow, c.a.f. Chicago. Yellow grease was also bid at 6¼c, also c.a.f. Chicago.

A recovery was made in the price list on Tuesday, as some dealer interest was shown, especially for the medium and lower grades. A few tanks of special tallow sold at 7¼c, c.a.f. Chicago, and original fancy tallow sold at 8¼c, delivered New York. Yellow grease, regular production, was bid at 7¼c, c.a.f. East.

Bleachable fancy tallow was bid at 8¼@8¼c, c.a.f. New York, and offered fractionally higher. The edible tallow market had fair trade at 9¼c, f.o.b. western points, moving to the west coast, 10¼c, f.o.b. River points, and 11c, Chicago. Special tallow was bid at 7¼c, and 8c, c.a.f. East, product considered. A few more tanks of special tallow sold at 7¼c, and two tanks of yellow grease sold at 6¼c, c.a.f. Chicago. A tank of No. 1 tallow sold at 7c, also c.a.f. Chicago.

A spurt of activity showed at mid-week, with eastern destination movement most active. Original fancy tal-

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- **Yards 7-3000**  
4201 S. Ashland Ave.  
CHICAGO
- **Fillmore 0655**  
P.O. Box 5, Station "A"  
BUFFALO
- **Warwick 8-7400**  
P.O. Box 329, Main P.O., Dearborn, Mich.  
DETROIT
- **Ontario 1-9000**  
P.O. Box 2218, Brooklyn Station  
CLEVELAND
- **Valley 1-2726**  
Lockland Station  
CINCINNATI
- **Waucoma 500**  
P.O. Box 500  
ALPHA, IOWA
- **Elgin 2-4600**  
P.O. Box 97  
CHATHAM, ONTARIO, CANADA

# HIDES AND SKINS

low was sold at 8½¢, regular production bleachable fancy at 8½¢, and hard body at 8½¢, all c.a.f. New York. Choice white grease, all hog, sold at 8¢, c.a.f. Chicago, and at 8½¢, c.a.f. East. Bleachable fancy tallow sold at 7½¢, special tallow at 7½¢, and No. 1 tallow at 7¢, all c.a.f. Chicago. Bleachable fancy tallow was bid at 7½¢, f.o.b. Chicago, and at 7½¢, c.a.f. Chicago. Yellow grease was bid at 7½¢@7½¢, c.a.f. New York, the higher price on low acid material and talking 6¼¢@6½¢, c.a.f. Chicago. Edible tallow was quiet.

**TALLOW:** Wednesday's quotations: edible tallow 10½¢, f.o.b. River, and 11¢, Chicago basis. Original fancy tallow 8½¢, bleachable fancy tallow 7½¢, prime tallow 7½¢, special tallow 7½¢, No. 1 tallow 7¢, and No. 2 tallow 6½¢.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7½¢, B-white grease 7½¢, yellow grease 6¼¢@6½¢, house grease 6¼¢ and brown 5¼¢@5½¢. Choice white, all hog, 8½¢, c.a.f. East.

## VEGETABLE OILS

| Wednesday, July 9, 1958                 |           |  |
|---|-----------|--|
| Crude cottonseed oil, f.o.b.            |           |  |
| Valley .....                            | 12 pd & b |  |
| Southeast .....                         | unq.      |  |
| Corn oil in tanks, f.o.b. mills .....   | 13 pd & b |  |
| Soybean oil, f.o.b. Decatur .....       | 9½ pd & b |  |
| Coconut oil, f.o.b. Pacific Coast ..... | 13½ pd    |  |
| Peanut oil, f.o.b. mills .....          | 17½ pd    |  |
| Cottonseed foots:                       |           |  |
| Midwest and West Coast .....            | 1½        |  |
| East .....                              | 1½        |  |

## OLEOMARGARINE

| Wednesday, July 9, 1958                     |     |  |
|---|-----|--|
| White dom. vegetable (30-lb. cartons) ..... | 26  |  |
| Yellow quarters (30-lb. cartons) .....      | 27  |  |
| Milk churned pastry (750 lbs., 30's) .....  | 23½ |  |
| Water churned pastry (750 lbs., 30's) ..... | 22½ |  |
| Bakers drums, ton lots .....                | 20½ |  |

## OLEO OILS

| Wednesday, July 9, 1958                   |         |  |
|---|---------|--|
| Prime oleo stearine (slack barrels) ..... | 12½n    |  |
| Extra oleo oil (drums) .....              | 17½@18½ |  |
| Prime oleo oil (drums) .....              | 17½@17½ |  |

n—nominal, a—asked, b—bid, pd—paid.

## CHICAGO HIDE QUOTATIONS

| PACKER HIDES                           |              |             |
|--|--------------|-------------|
| Wednesday, July 9, 1958                |              |             |
| Lgt. native steers .....               | 15½ @ 15½n   | 15½         |
| Hvy. nat. steers .....                 | 11½ @ 12     | 13 @ 13½    |
| Ex. lgt. nat. steers .....             | 18½          | 21n         |
| Butt-brand steers .....                | 10           | 11          |
| Colorado steers .....                  | 9            | 10½         |
| Hvy. Texas steers .....                | 9½ @ 10n     | 11n         |
| Light Texas steers .....               | 13n          | 13n         |
| Ex. lgt. Texas steers .....            | 16n          | 17n         |
| Heavy native cows .....                | 12 @ 12½n    | 14 @ 14½    |
| Light nat. cows .....                  | 14 @ 16½     | 15½ @ 17½   |
| Branded cows .....                     | 11 @ 12½     | 13 @ 14     |
| Native bulls .....                     | 7½ @ 8½n     | 8½ @ 9      |
| Branded bulls .....                    | 6½ @ 7½n     | 7½ @ 8      |
| Calfskins:                             |              |             |
| Northern, 10/15 .....                  | 50n          | 9½n         |
| 10 lbs./down .....                     | 47½n         | 41½         |
| Kips, Northern native, 15/25 lbs. .... | 37n          | 33          |
| SMALL PACKER HIDES                     |              |             |
| STEERS AND COWS:                       |              |             |
| 60 lbs. and over .....                 | 10 @ 10½n    | 9½n         |
| 50 lbs. ....                           | 12½ @ 13n    | 13n         |
| SMALL PACKER SKINS                     |              |             |
| Calfskins, all wts. ....               | 38           | 28 @ 29     |
| Kipskins, all wts. ....                | 30           | 29n         |
| SHEEPSKINS                             |              |             |
| Packer shearlings:                     |              |             |
| No. 1 .....                            | 1.00 @ 2.00  | 2.15 @ 2.80 |
| No. 2 .....                            |              | 1.80 @ 1.90 |
| Dry Felts .....                        | .65          | .29n        |
| Horsehides, untrim. ....               | 7.75 @ 8.25n | 9.00 @ 9.50 |
| Horsehides, trim. ....                 | 7.00 @ 7.50n | 8.00 @ 8.50 |

Packer hides showed considerable activity last week but volume of trading fell off early this week—Light trading for small packer and country stock—Trading was slow in calfskins and kipskins—Sheepskin sale; slow in developing and prices remained steady.

## CHICAGO

**PACKER HIDES:** There was considerable activity in the hide market last Wednesday. Heavy native cows sold at 12c River and 12½c low freight points, light cows sold at 14c Minnesota points, up ¼¢, and 14½c Chicago and Wisconsin points, also up ¼¢. Other light cows sold steady at 16½c River points. Heavy native steers sold steady at 12c and 12½c as to points and light native steers sold steady at 15c and 15½c, depending on points. Branded cows sold at 10½c Northern basis, steady. Mixed packs of butts, Collies and branded cows sold steady. Chicago bulls, light average sold at 8½¢, up ¼¢. Lightweight Northern calf sold up 2½¢ at 47½¢ and the heavy Northern sold at 50¢, steady. River light calf sold at 45¢, heavy at 47½¢. There was some follow-up trading on Thursday at slightly higher prices. Branded cows sold steady at 12½¢ Southwest point. There was a fair movement of branded steers, mostly at steady prices, with some heavier average at an Iowa point at a discount. On Monday and Tuesday of this week the market was quiet. Wednesday trade included: Heavy native steers which sold steady for Fremont; butt brands and Colorados at 10¢, and 9¢, respectively; branded cows at 11¢ Northern, up ½¢; light native cows up ½¢ at 15¢ Sioux City and Ottumwa; light native steers at 15¢ Austin, and ex-light native steers at 18½¢ Austin.

**SMALL PACKER AND COUNTRY HIDES:** There was fairly light trading in the small packer hide market with most selections remaining steady. The 50/52 lb. natives were quoted at 10¢@10½¢ nominal and the 60/62 lb. natives were quoted at 12½¢@13¢ nominal, the branded quoted at about 1½¢ less. The locker-butcher, 50/52 lb. hides were quoted at 9¢, and the No. 3's at 6¢@7¢ nominal. Horsehides were steady with the untrimmed listed at 7.75¢@8.25¢ nominal and the trimmed at 7.00¢@7.50¢ nominal. Fronts were quoted at 5.00 and the butts at 3.25.

**CALFSKINS AND KIPSKINS:** Trading was slow and steady. Last

Wednesday, heavy Northern calfskins moved steady at 50¢ and 47½¢ for River. The lightweight Northern calf sold up 2½¢ at 47½¢, and the River also sold up 2½¢ at 45¢. Since last Wednesday there have been no reported sales and the heavy Northern calf were quoted at 50¢ nominal and the lightweight calf at 47½¢ nominal. Light Northern kips were quoted at 37¢ nominal and the overweights at 33¢ nominal. Small packer calfskins, all weights, were firmer and quoted at 38¢. The small packer kip were quoted at 27¢ nominal.

**SHEEPSKINS:** Sales were slow in developing and prices in the sheepskin market remained about steady. No. 1 shearlings were quoted at 1.00 @ 2.00, the outside price representing Southwestern stocks. The No. 2's were quoted at .85 and the No. 3's at .45. Dry pelts were nominally steady at .18. Fall clips remained steady and ranged from 1.90 @ 2.50.

## N. Y. HIDE FUTURES

| THURSDAY, JULY 3, 1958 |        |       |       |           |
|------------------------|--------|-------|-------|-----------|
|                        | Open   | High  | Low   | Close     |
| July ...               | 11.70b | 12.00 | 11.90 | 12.00     |
| Oct. ...               | 12.20b | 12.40 | 12.40 | 12.35b-4n |
| Jan. ...               | .....  | ..... | ..... | 12.50n    |
| Sales: nine lots.      |        |       |       |           |
| July ...               | .....  | ..... | ..... | 12.40b-5n |
| Oct. ...               | 12.75b | 12.95 | 12.90 | 12.95     |
| Jan. ...               | 12.95b | 13.15 | 13.15 | 13.15     |
| Apr. ...               | 13.10b | ..... | ..... | 13.40b-6n |
| July ...               | 13.25b | ..... | ..... | 13.55b-8n |
| Sales: three lots.     |        |       |       |           |

## FRIDAY, JULY 4, 1958

Independence Day  
No trading in hide futures

| MONDAY, JULY 7, 1958 |        |       |       |               |
|----------------------|--------|-------|-------|---------------|
| July ...             | 11.90b | ..... | ..... | 11.90b-12.10n |
| Oct. ...             | 12.25b | ..... | ..... | 12.25b-5n     |
| Jan. ...             | .....  | ..... | ..... | 12.40n        |
| Sales: none.         |        |       |       |               |
| July ...             | 12.50b | ..... | ..... | 12.55b-6n     |
| Oct. ...             | 12.85b | ..... | ..... | 12.85b-13.05n |
| Jan. ...             | 13.05b | ..... | ..... | 13.10b-2n     |
| Apr. ...             | 13.25b | ..... | ..... | 13.30b-4n     |
| July ...             | 13.35b | ..... | ..... | 13.50b-6n     |
| Sales: none.         |        |       |       |               |

| TUESDAY, JULY 8, 1958 |        |       |       |               |
|-----------------------|--------|-------|-------|---------------|
| July ...              | 11.90b | ..... | ..... | 11.90b-12.10n |
| Oct. ...              | 12.25b | ..... | ..... | 12.25b-4n     |
| Jan. ...              | .....  | ..... | ..... | 12.40n        |
| Sales: none.          |        |       |       |               |
| July ...              | 12.35b | ..... | ..... | 12.35b-6n     |
| Oct. ...              | 12.85b | ..... | ..... | 12.85b-13.05n |
| Jan. ...              | 13.05b | ..... | ..... | 13.10b-2n     |
| Apr. ...              | 13.25b | ..... | ..... | 13.30b-4n     |
| July ...              | 13.45b | ..... | ..... | 13.50b-6n     |
| Sales: none.          |        |       |       |               |

| WEDNESDAY, JULY 9, 1958 |        |       |       |               |
|-------------------------|--------|-------|-------|---------------|
| July ...                | 11.85b | ..... | ..... | 11.85b-12.05n |
| Oct. ...                | 12.20b | ..... | ..... | 12.30b-4n     |
| Jan. ...                | .....  | ..... | ..... | 12.45n        |
| Sales: none.            |        |       |       |               |
| July ...                | 12.25b | ..... | ..... | 12.25b-5n     |
| Oct. ...                | 12.85b | ..... | ..... | 12.80b-9n     |
| Jan. ...                | 13.05b | 13.02 | 13.02 | 13.02         |
| Apr. ...                | 13.25b | ..... | ..... | 13.20b-4n     |
| July ...                | 13.45b | ..... | ..... | 13.40b-6n     |
| Sales: one lot.         |        |       |       |               |

| THURSDAY, JULY 10, 1958 |        |       |       |               |
|-------------------------|--------|-------|-------|---------------|
| July ...                | 11.85b | 11.95 | 11.95 | 11.92b-12n    |
| Oct. ...                | 12.30b | ..... | ..... | 12.30b-4n     |
| Jan. ...                | .....  | ..... | ..... | 12.45n        |
| July ...                | 12.25b | ..... | ..... | 12.25b-5n     |
| Oct. ...                | 12.80b | 12.85 | 12.85 | 12.82b-9n     |
| Sales: one lot.         |        |       |       |               |
| Jan. ...                | 13.00b | 13.00 | 12.97 | 12.97b-13.15n |
| Apr. ...                | 13.20b | ..... | ..... | 13.15b-3n     |
| July ...                | 13.40b | ..... | ..... | 13.35b-5n     |
| Sales: four lots.       |        |       |       |               |

NOTE: Upper series of months each day old contracts; lower series, new contracts.

# LIVESTOCK MARKETS... Weekly Review

## Sheep Cost To Packers In May Below 1957; Others Up

Packers operating under federal inspection in May found prices on all livestock considerably higher than in the same month of 1957.

Average cost of cattle in May at \$24.30 was 27 per cent higher than in 1957; calves at \$25.37 cost 35 per cent more than in 1957; hogs at \$21.22 had 120 per cent of the 1957 value, and sheep and lambs averaging \$19.82 cost 3 per cent less per cwt. than in April, 1957.

The 1,468,000 cattle, 438,000 calves, 4,444,000 hogs and 1,122,000 sheep and lambs slaughtered in May had dressed yields of:

|                         | May 1958  | May 1957  |
|-------------------------|-----------|-----------|
|                         | 1,000     | 1,000     |
|                         | lbs.      | lbs.      |
| Beef .....              | 831,360   | 927,328   |
| Veal .....              | 54,126    | 71,738    |
| Pork (carcass, wt.) ..  | 835,530   | 911,286   |
| Lamb and mutton ..      | 54,820    | 52,639    |
| Totals .....            | 1,775,845 | 1,962,991 |
| Pork, excl. lard .....  | 619,424   | 657,319   |
| Lard production .....   | 158,190   | 186,287   |
| Rendered pork fat ..... | 7,263     | 8,195     |

Average live weights in May 1958-57 were as follows:

|                            | May 1958 | May 1957 |
|----------------------------|----------|----------|
|                            | lbs.     | lbs.     |
| All cattle .....           | 1,005.6  | 990.9    |
| Steers <sup>1</sup> .....  | 1,039.0  | 1,029.4  |
| Heifers <sup>2</sup> ..... | 888.9    | 860.9    |
| Cows .....                 | 1,000.3  | 961.6    |
| Calves .....               | 221.8    | 219.9    |
| Hogs .....                 | 245.9    | 244.8    |
| Sheep and lambs .....      | 99.4     | 94.5     |

Dressed yields per 100 lbs. live weight for May 1958-57 were:

|                           | May 1958 | May 1957 |
|---------------------------|----------|----------|
|                           | Per cent | Per cent |
| Cattle .....              | 56.5     | 56.4     |
| Calves .....              | 56.0     | 56.5     |
| Hogs <sup>2</sup> .....   | 76.6     | 76.4     |
| Sheep and lambs .....     | 49.4     | 49.4     |
| Lard, per cwt., lbs. .... | 14.5     | 15.6     |
| Lard, per hog, lbs. ....  | 35.7     | 38.2     |

Average dressed weights of livestock compared as follows (lbs.):

|                       | May 1958 | May 1957 |
|-----------------------|----------|----------|
| Cattle .....          | 568.2    | 558.9    |
| Calves .....          | 124.2    | 124.2    |
| Hogs .....            | 188.4    | 187.0    |
| Sheep and lambs ..... | 49.1     | 46.7     |

<sup>1</sup>Included in cattle.

<sup>2</sup>Subtract 7.0 to get packer style average.

## LIVESTOCK AT 59 MARKETS

A summary of receipts and disposition of livestock at 59 public markets during May 1958 and 1957, as reported by the U. S. Department of Agriculture.

|                               | Salable receipts | Total receipts | Local slaughter |
|-------------------------------|------------------|----------------|-----------------|
| May 1958 .....                | 1,234,696        | 1,468,000      | 753,742         |
| April 1958 .....              | 1,284,146        | 1,489,908      | 770,673         |
| May 1957 .....                | 1,378,644        | 1,654,215      | 982,505         |
| Jan.-May 1958 .....           | 6,370,903        | 7,429,218      | 3,995,165       |
| Jan.-May 1957 .....           | 6,874,896        | 8,087,336      | 4,854,247       |
| 5-yr. av. (May 1953-57) ..... | 1,452,817        | 1,750,501      | 985,857         |

|                               | Calves    |           |         |
|-------------------------------|-----------|-----------|---------|
| May 1958 .....                | 174,192   | 231,189   | 104,300 |
| April 1958 .....              | 189,941   | 238,786   | 117,028 |
| May 1957 .....                | 231,402   | 306,639   | 167,712 |
| Jan.-May 1958 .....           | 985,675   | 1,251,050 | 611,400 |
| Jan.-May 1957 .....           | 1,264,388 | 1,634,501 | 947,803 |
| 5-yr. av. (May 1953-57) ..... | 277,052   | 365,796   | 200,333 |

|                               | Hogs      |            |           |
|-------------------------------|-----------|------------|-----------|
| May 1958 .....                | 1,656,807 | 2,304,414  | 1,595,118 |
| April 1958 .....              | 1,887,361 | 2,579,629  | 1,847,052 |
| May 1957 .....                | 1,880,917 | 2,570,990  | 1,877,723 |
| Jan.-May 1958 .....           | 8,919,517 | 12,494,958 | 8,925,997 |
| Jan.-May 1957 .....           | 9,717,108 | 13,590,184 | 9,063,144 |
| 5-yr. av. (May 1953-57) ..... | 1,688,506 | 2,319,459  | 1,625,687 |

|                               | Sheep & Lambs |           |           |
|-------------------------------|---------------|-----------|-----------|
| May 1958 .....                | 563,562       | 1,025,839 | 539,732   |
| April 1958 .....              | 595,643       | 988,463   | 543,647   |
| May 1957 .....                | 572,494       | 1,015,220 | 564,737   |
| Jan.-May 1958 .....           | 2,696,795     | 4,825,827 | 2,450,233 |
| Jan.-May 1957 .....           | 2,794,527     | 5,016,816 | 2,731,513 |
| 5-yr. av. (May 1953-57) ..... | 566,397       | 1,119,225 | 600,957   |

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, May 1958-57, as reported to THE NATIONAL PROVISIONER.

|                    | 1958   | May 1957 |
|--------------------|--------|----------|
| Cattle, head ..... | 35,548 | 37,333   |
| Calves, head ..... | 19,852 | 25,088   |
| Hogs, head .....   | 17,256 | 16,501   |
| Sheep, head .....  | 45,013 | 41,497   |

Meat and lard production for May 1958-57 (in lbs.) were:

|                         | 1958       | May 1957   |
|-------------------------|------------|------------|
| Sausage .....           | 9,321,315  | 5,820,103  |
| Pork and beef .....     | 8,667,128  | 7,847,396  |
| Lard, substitutes ..... | 680,013    | 616,055    |
| Totals .....            | 18,668,456 | 14,283,554 |

As of May 31, 1958, California had 119 meat inspectors. Plants under state inspection totaled 367, and plants under state approved municipal inspection totaled 55.

## KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in May 1958, compared with April 1958 and May 1957, is shown below:

|                                   | May 1958 | Apr. 1958 | May 1957 |
|-----------------------------------|----------|-----------|----------|
|                                   | Per Cent | Per Cent  | Per Cent |
| Cattle:                           |          |           |          |
| Steers .....                      | 56.6     | 56.4      | 56.4     |
| Heifers .....                     | 16.1     | 16.3      | 14.4     |
| Cows .....                        | 25.5     | 25.5      | 27.0     |
| Bulls and Stags .....             | 1.8      | 1.8       | 2.2      |
| Total <sup>1</sup> .....          | 100.0    | 100.0     | 100.0    |
| Canners & Cutters <sup>2</sup> .. | 10.7     | 11.2      | 14.5     |
| Hogs:                             |          |           |          |
| Sows .....                        | 11.1     | 7.8       | 12.1     |
| Barrows and Gilts ..              | 88.4     | 91.7      | 87.5     |
| Stags and Boars .....             | .5       | .5        | .4       |
| Total <sup>1</sup> .....          | 100.0    | 100.0     | 100.0    |
| Sheep and Lambs:                  |          |           |          |
| Lambs & Yearlings ..              | 93.6     | 96.2      | 93.9     |
| Sheep .....                       | 6.4      | 3.8       | 6.1      |
| Total <sup>1</sup> .....          | 100.0    | 100.0     | 100.0    |

<sup>1</sup>Based on reports from packers.

<sup>2</sup>Totals based on rounded numbers.

<sup>3</sup>Included in cattle classification.

## Canada Lard, Tallow Output Up In January-March 1958

Canadian production of lard and tallow was up 17 and 11 per cent, respectively, in the first quarter of 1958—largely because of a gain in hog and cattle slaughter. Canadian imports of lard from the U. S. consequently dropped sharply.

In the first three months of 1958, U. S. lard exports to Canada totaled 2,271,920 lbs., a decline of 66 per cent from the 6,854,648 lbs. shipped during the same period last year.

## U. K. Meat Imports Decline

United Kingdom meat imports dropped about 13 per cent during the first quarter of 1958 from the same period in 1957. However, as a result of increased domestic production and reduction in stocks, especially beef, domestic meat consumption increased. At present, any significant expansion in beef production seems unlikely this year.



**DRESSED BEEF**  
**BONELESS MEATS AND CUTS**  
**OFFAL**

**SUPERIOR PACKING CO.**  
**CHICAGO** **ST. PAUL**

**GEO. S. HESS** **R. Q. (PETE) LINE**

**INDIANAPOLIS HOG MARKET**

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**HESS-LINE CO.**

**EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS**  
**INDIANAPOLIS 21, IND.**

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, July 5, 1958, as reported to the National Provisioner:

### CHICAGO

Armour, 4,518 hogs; shippers, 8,977 hogs; and others, 10,368 hogs. Totals: 19,931 cattle, 237 calves, 23,863 hogs and 2,905 sheep.

### KANSAS CITY

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Armour..  | 2,211  | 217    | 1,209 | 944   |
| Swift ..  | 2,219  | 241    | 2,471 | 3,067 |
| Wilson .. | 1,017  | ...    | 3,376 | ...   |
| Butchers  | 4,064  | 54     | 1,892 | 170   |
| Others .. | 124    | ...    | 807   | ...   |
| Totals    | 9,635  | 512    | 9,755 | 4,171 |

### ST. PAUL

|           | Cattle | Calves | Hogs   | Sheep |
|-----------|--------|--------|--------|-------|
| Armour..  | 4,177  | 1,331  | 8,928  | 1,170 |
| Bartusch  | 736    | ...    | ...    | ...   |
| Rifkin .. | 620    | 16     | ...    | ...   |
| Superior  | 1,140  | ...    | ...    | ...   |
| Swift ..  | 3,903  | 924    | 12,616 | 891   |
| Others .. | 3,179  | 1,192  | 9,925  | 297   |
| Totals    | 13,755 | 3,463  | 31,460 | 2,358 |

### OKLAHOMA CITY

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Armour..  | 787    | 36     | 108   | 287   |
| Wilson .. | 1,200  | 95     | 306   | 633   |
| Others .. | 1,735  | 62     | 908   | ...   |
| Totals*   | 3,722  | 193    | 1,322 | 920   |

\*Do not include 675 cattle, and 32 calves, and 3,970 hogs, and 556 sheep direct to packers.

### N. S. YARDS

|           | Cattle | Calves | Hogs   | Sheep |
|-----------|--------|--------|--------|-------|
| Armour..  | 956    | 210    | 4,993  | 601   |
| Swift ..  | 1,618  | 797    | 5,012  | 1,953 |
| Hunter .. | 620    | ...    | 1,852  | ...   |
| Hell ..   | ...    | ...    | 848    | ...   |
| Krey ..   | ...    | ...    | 2,063  | ...   |
| Totals    | 3,194  | 1,007  | 14,770 | 2,554 |

### FORT WORTH

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Armour..  | 703    | 768    | 874   | 1,207 |
| Swift ..  | 985    | 745    | 877   | 2,358 |
| City ..   | 360    | ...    | ...   | ...   |
| Rosenthal | 139    | 9      | ...   | ...   |
| Totals    | 2,202  | 1,522  | 1,751 | 3,565 |

### DENVER

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Armour..  | 285    | ...    | ...   | 1,336 |
| Swift ..  | 1,048  | 4      | 2,355 | 3,205 |
| Cudaby .. | 838    | 6      | 3,248 | ...   |
| Wilson .. | 659    | ...    | ...   | 817   |
| Others .. | 4,193  | 34     | 170   | 370   |
| Totals    | 7,023  | 44     | 5,773 | 5,728 |

### LOS ANGELES

|            | Cattle | Calves | Hogs | Sheep |
|------------|--------|--------|------|-------|
| Cudaby ..  | ...    | ...    | 120  | ...   |
| United ..  | 471    | ...    | 185  | ...   |
| Atlas ..   | 436    | ...    | ...  | ...   |
| Gr. West.  | 391    | ...    | ...  | ...   |
| Quality .. | 201    | ...    | ...  | ...   |
| Ame ..     | 190    | ...    | ...  | ...   |
| Goldring   | 197    | ...    | ...  | ...   |
| Harman ..  | 198    | ...    | ...  | ...   |
| Ideal ..   | 187    | ...    | ...  | ...   |
| Federal .. | 139    | ...    | ...  | ...   |
| Coast ..   | 102    | ...    | ...  | ...   |
| Clough'y   | ...    | ...    | 309  | ...   |
| Klubnikin  | 109    | 69     | ...  | ...   |
| Star ..    | 104    | ...    | ...  | ...   |
| Others ..  | 458    | 69     | 111  | ...   |
| Totals     | 3,193  | 138    | 896  | ...   |

### OMAHA

|             | Cattle | Calves | Hogs  | Sheep |
|-------------|--------|--------|-------|-------|
| Armour ..   | 5,594  | 4,931  | 1,824 | ...   |
| Cudaby ..   | 3,139  | 3,014  | 864   | ...   |
| Swift ..    | 3,364  | 4,206  | 3,083 | ...   |
| Wilson ..   | 3,522  | 2,739  | 1,252 | ...   |
| Neb. Beef   | 594    | ...    | ...   | ...   |
| Am. Stores  | 1,090  | ...    | ...   | ...   |
| Cornhusker  | 722    | ...    | ...   | ...   |
| O'Neill ..  | 914    | ...    | ...   | ...   |
| R. & C ..   | 1,034  | ...    | ...   | ...   |
| Eagle ..    | 201    | ...    | ...   | ...   |
| Gr. Omaha   | 710    | ...    | ...   | ...   |
| Hoffman ..  | 76     | ...    | ...   | ...   |
| Rothchild   | 888    | ...    | ...   | ...   |
| Roth ..     | 826    | ...    | ...   | ...   |
| Kingan ..   | 589    | ...    | ...   | ...   |
| Omaha ..    | ...    | ...    | ...   | ...   |
| Dr. Beef .. | 407    | ...    | ...   | ...   |
| Midwest ..  | 186    | ...    | ...   | ...   |
| Omaha Pkg.  | 415    | ...    | ...   | ...   |
| Union ..    | 1,090  | ...    | ...   | ...   |
| Corrigan .. | ...    | 1,250  | ...   | ...   |
| Hanley ..   | ...    | 1,193  | ...   | ...   |
| West ..     | ...    | 5,748  | ...   | ...   |
| Egan ..     | ...    | ...    | ...   | ...   |
| Anderson    | ...    | 971    | ...   | ...   |
| Totals      | 25,451 | 24,080 | 7,043 | ...   |

## MILWAUKEE

|           | Cattle | Calves | Hogs  | Sheep |
|-----------|--------|--------|-------|-------|
| Packers.. | 1,103  | 1,797  | 2,466 | 553   |
| Butchers. | 2,348  | 955    | 379   | 128   |
| Totals    | 3,451  | 2,752  | 2,845 | 681   |

## CORN BELT DIRECT TRADING

Des Moines, July 9—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

| Barrows, gilts, U.S. No. 1-3: |               |
|-------------------------------|---------------|
| 180/200 lbs.                  | \$21.75@23.65 |
| 200/220 lbs.                  | 23.00@23.90   |
| 220/240 lbs.                  | 22.50@23.70   |
| 240/270 lbs.                  | 21.80         |
| 270/300 lbs.                  | 21.25@22.70   |

| Sows, U.S. No. 1-3: |             |
|---------------------|-------------|
| 270/330 lbs.        | 20.00@21.90 |
| 330/400 lbs.        | 19.35@21.15 |
| 400/550 lbs.        | 17.10@21.15 |

Corn belt hog receipts, as reported by the USDA:

|        | This week | Last week | Last year |
|--------|-----------|-----------|-----------|
| July 3 | 21,050    | 29,000    | 47,500    |
| July 4 | Holiday   | 25,000    | 35,000    |
| July 5 | 33,000    | 52,500    | 61,500    |
| July 7 | 57,000    | 52,500    | 29,000    |
| July 8 | 47,000    | 67,000    | 32,000    |
| July 9 | 45,000    | 53,000    | 32,000    |

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, July 9 were as follows:

| CATTLE:               | Cwt.          |
|-----------------------|---------------|
| Steers, choice        | \$25.50@27.00 |
| Steers, good          | 24.50@25.50   |
| Steers, stand.        | 22.00@23.00   |
| Heifers, good         | 24.00@25.75   |
| Cows, util. & com'l.  | 18.00@19.00   |
| Cows, can. & cut.     | 15.50@18.50   |
| Bulls, util. & com'l. | 22.50@23.50   |

| VEALERS:          |             |
|-------------------|-------------|
| Choice            | 28.00@29.00 |
| Good & choice     | 27.00@28.00 |
| Calves, gd. & ch. | 23.00@27.00 |

| HOGS, U.S. No. 1-3: |             |
|---------------------|-------------|
| 180/200 lbs.        | 23.00@23.25 |
| 200/220 lbs.        | 23.00@23.25 |
| 220/235 lbs.        | 23.00@23.25 |
| 230/260 lbs.        | 22.75@23.00 |

| Sows, U.S. No. 1-3: |             |
|---------------------|-------------|
| 300/400 lbs.        | 19.00@19.50 |
| 400/600 lbs.        | 18.00@18.50 |

| LAMBS:         |             |
|----------------|-------------|
| Choice & prime | 24.50@26.00 |
| Good & choice  | 23.00@24.00 |
| Utility        | 16.00@19.00 |

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, July 9, were as follows:

| CATTLE:               | Cwt.          |
|-----------------------|---------------|
| Steers, gd. & ch.     | \$25.00@27.50 |
| Steers, std. & gd.    | 23.00@25.50   |
| Heifers, gd. & ch.    | 24.00@26.50   |
| Cows, util. & com'l.  | 17.50@20.00   |
| Cows, can. & cut.     | 14.00@18.00   |
| Bulls, util. & com'l. | 22.00@24.00   |
| Bulls, cutter         | 18.50@22.00   |

| VEALERS:     |             |
|--------------|-------------|
| Good & prime | 25.00@28.50 |
| Stand. & gd. | 21.00@25.50 |
| Cull & util. | 10.00@21.00 |

| HOGS, U.S. No. 1-3: |             |
|---------------------|-------------|
| 140/160 lbs.        | 20.00@22.00 |
| 160/180 lbs.        | 22.00@22.75 |
| 180/200 lbs.        | 23.25@23.75 |
| 200/220 lbs.        | 23.75@24.00 |
| 220/240 lbs.        | 23.75@24.00 |
| 240/270 lbs.        | 22.75@23.50 |
| 270/300 lbs.        | 22.50@23.25 |

| Sows, U.S. No. 1-3: |             |
|---------------------|-------------|
| 180/300 lbs.        | 21.50@22.50 |
| 300/360 lbs.        | 19.50@22.00 |
| 360/450 lbs.        | 19.50@22.00 |

| LAMBS:         |             |
|----------------|-------------|
| Choice & prime | 25.00@25.50 |
| Good & choice  | 23.00@25.00 |

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended July 8, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

|  | Cattle  | Calves | Hogs    | Sheep & Lambs |
|--|---------|--------|---------|---------------|
| Boston, New York City Area <sup>1</sup>    | 10,377  | 8,500  | 36,925  | 31,342        |
| Baltimore, Philadelphia                    | 6,038   | 901    | 20,194  | 4,171         |
| Cin., Cleve., Detroit, Indpls.             | 15,533  | 6,277  | 17,593  | 14,221        |
| Chicago Area                               | 21,329  | 5,005  | 29,468  | 3,840         |
| St. Paul-Wis. Areas <sup>2</sup>           | 23,387  | 11,761 | 56,567  | 6,570         |
| St. Louis Area <sup>3</sup>                | 9,048   | 1,740  | 45,480  | 4,460         |
| St. Louis City-So. Dak Area <sup>4</sup>   | 18,076  | ...    | 42,421  | 9,892         |
| Pt. Worth, Dallas, San Antonio             | 27,627  | 132    | 55,268  | 9,351         |
| Omaha Area <sup>5</sup>                    | 10,856  | 1,379  | 20,164  | 6,271         |
| Iowa-So. Minnesota <sup>6</sup>            | 25,617  | 6,434  | 194,800 | 16,311        |
| Louisville, Evansville, Nashville, Memphis | 9,169   | 6,174  | 32,148  | ...           |
| Georgia-Alabama Area <sup>7</sup>          | 4,274   | 2,069  | 16,478  | ...           |
| St. Jo'ph., Wichita, Okla. City            | 14,435  | 1,349  | 29,179  | 5,722         |
| Winnipeg                                   | 10,296  | 5,591  | 10,984  | 15,762        |
| Denver, Ogden, Salt Lake City <sup>8</sup> | 13,666  | 338    | 10,315  | 16,200        |
| Los Angeles, San Fran. Areas               | 15,514  | 1,928  | 16,678  | 17,130        |
| Portland, Seattle, Spokane                 | 4,730   | 289    | 7,441   | 6,960         |
| Grand Totals                               | 240,004 | 60,667 | 696,105 | 172,454       |
| Totals same week 1957                      | 273,906 | 78,717 | 655,417 | 208,961       |

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 28 compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

| Stockyards | GOOD STEERS |         | VEAL CALVES     |         | HOGS* Grade B <sup>1</sup> |         | LAMBS Good    |         |
|------------|-------------|---------|-----------------|---------|----------------------------|---------|---------------|---------|
|            | All Weights |         | Good and Choice |         | Dressed                    |         | Handy weights |         |
|            | 1958        | 1957    | 1958            | 1957    | 1958                       | 1957    | 1958          | 1957    |
| Toronto    | \$23.01     | \$19.60 | \$27.99         | \$21.37 | \$31.00                    | \$32.25 | \$24.73       | \$22.50 |
| Montreal   | 23.70       | 19.50   | 26.55           | 19.00   | 31.05                      | 33.10   | 26.55         | 24.00   |
| Winnipeg   | 22.55       | 18.30   | 24.29           | 21.54   | 28.75                      | 32.27   | 22.27         | 20.00   |
| Calgary    | 21.60       | 17.55   | 25.85           | 22.20   | 27.78                      | 31.45   | 21.80         | 20.00   |
| Edmonton   | 21.00       | 17.30   | 24.00           | 23.00   | 28.55                      | 32.40   | 20.50         | 20.00   |
| Lethbridge | 21.50       | 17.35   | 25.00           | 22.25   | 27.80                      | 31.50   | 21.00         | 20.00   |
| Pr. Albert | 20.50       | 16.90   | 23.75           | 22.00   | 27.00                      | 31.00   | 23.25         | 20.00   |
| Moose Jaw  | 21.00       | 16.30   | 23.50           | 20.50   | 27.00                      | 30.75   | 18.00         | 18.00   |
| Saskatoon  | 21.10       | 16.75   | 24.00           | 22.00   | 27.00                      | 31.00   | 18.75         | 18.00   |
| Regina     | 20.60       | 16.40   | 20.50           | 21.00   | 27.00                      | 31.50   | 18.00         | 18.00   |
| Vancouver  | .....       | .....   | 24.50           | 20.25   | .....                      | .....   | 23.00         | 22.50   |

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended July 4:

|                              | Cattle | Calves | Hogs   |
|------------------------------|--------|--------|--------|
| Week ended July 4            | 1,484  | 301    | 7,197  |
| Week previous (five days)    | 1,604  | 412    | 10,077 |
| Corresponding week last year | 1,464  | 315    | 3,367  |

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, July 9, were as follows:

| CATTLE:               | Cwt.          |
|-----------------------|---------------|
| Steers, prime         | \$28.50@30.50 |
| Steers, choice        | 26.25@27.50   |
| Steers, good          | 24.00@25.50   |
| Heifers, ch. & pr.    | 25.75@26.50   |
| Heifers, good         | 23.00@25.00   |
| Cows, util. & com'l.  | 18.00@20.50   |
| Cows, can. & cut.     | 16.00@18.00   |
| Bulls, util. & com'l. | 20.50@23.00   |
| Bulls, cutter         | 20.50@23.00   |

| HOGS, U.S. No. 1-3: |             |
|---------------------|-------------|
| 180/200 lbs.        | 23.50@24.25 |
| 200/220 lbs.        | 23.75@24.25 |
| 220/240 lbs.        | 23.50@24.25 |
| 240/270 lbs.        | 23.25@24.00 |

| Sows, U.S. No. 1-3: |             |
|---------------------|-------------|
| 270/330 lbs.        | 22.00@22.25 |
| 330/400 lbs.        | 21.50@22.00 |
| 400/550 lbs.        | 20.75@21.75 |

| LAMBS:               |             |
|----------------------|-------------|
| Good & choice        | 22.00@23.75 |
| Yearlings, gd. & ch. | 21.50@23.50 |

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, July 9, were as follows:

| CATTLE:              | Cwt.          |
|----------------------|---------------|
| Steers, gd. & ch.    | \$25.00@27.00 |
| Steers, std. & gd.   | 24.00@25.00   |
| Heifers, std. & ch.  | 25.00@26.50   |
| Cows, util. & com'l. | 18.25@20.50   |
| Cows, can. & cut.    | 15.00@18.     |

## SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended July 5, 1958, compared:

### CATTLE

|                      | Week ended July 5 | Prev. week | Cor.    |
|----------------------|-------------------|------------|---------|
| Chicago              | 22,924            | 22,115     |         |
| Kan. City            | 10,147            | 10,431     | 11,864  |
| Omaha                | 24,696            | 26,970     | 26,533  |
| N.S. Yards           | 4,201             | 5,979      | 8,380   |
| St. Joseph           | 11,063            | 9,556      |         |
| St. Paul             | 11,744            | 13,622     | 12,198  |
| Wichita              | 2,926             | 1,938      |         |
| New York & Jer. City | 11,830            |            |         |
| Okl. City            | 4,622             | 5,127      | 7,742   |
| Cincinnati           | 3,337             | 3,367      | 3,927   |
| Denver               | 7,023             | 11,638     | 8,770   |
| St. Paul             | 10,576            | 15,095     | 12,075  |
| Milwaukee            | 3,413             | 4,254      | 2,570   |
| Totals               | 76,759            | 133,396    | 140,093 |

### HOGS

|                      |         |         |
|----------------------|---------|---------|
| Chicago              | 21,408  | 13,306  |
| Kan. City            | 9,755   | 11,660  |
| Omaha                | 31,777  | 34,199  |
| N.S. Yards           | 14,770  | 25,332  |
| St. Joseph           | 20,122  | 10,634  |
| St. Paul             | 21,064  | 6,482   |
| Wichita              | 10,457  | 5,869   |
| New York & Jer. City | 32,227  |         |
| Okl. City            | 5,301   | 7,811   |
| Cincinnati           | 6,010   | 10,011  |
| Denver               | 5,773   | 7,580   |
| St. Paul             | 21,544  | 29,112  |
| Milwaukee            | 2,815   | 3,479   |
| Totals               | 115,476 | 202,295 |

### SHEEP

|                      |        |        |
|----------------------|--------|--------|
| Chicago              | 3,819  | 2,746  |
| Kan. City            | 4,171  | 4,218  |
| Omaha                | 6,848  | 9,419  |
| N.S. Yards           | 2,554  | 3,734  |
| St. Joseph           | 5,901  | 8,731  |
| St. Paul             | 1,603  | 2,135  |
| Wichita              | 8,581  | 4,128  |
| New York & Jer. City | 37,809 |        |
| Okl. City            | 1,476  | 1,607  |
| Cincinnati           | 189    | 412    |
| Denver               | 5,728  | 9,793  |
| St. Paul             | 2,061  | 3,737  |
| Milwaukee            | 681    | 815    |
| Totals               | 54,171 | 99,100 |

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended June 28:

### CATTLE

|                | Week ended June 28 | Same week |
|----------------|--------------------|-----------|
| Western Canada | 18,891             | 18,307    |
| Eastern Canada | 17,038             | 15,883    |
| Totals         | 35,929             | 34,190    |

### HOGS

|                |        |        |
|----------------|--------|--------|
| Western Canada | 48,543 | 40,637 |
| Eastern Canada | 44,214 | 41,456 |
| Totals         | 92,757 | 82,093 |

|                          |         |        |
|--------------------------|---------|--------|
| All hog carcasses graded | 101,176 | 88,762 |
|--------------------------|---------|--------|

### SHEEP

|                |       |       |
|----------------|-------|-------|
| Western Canada | 2,252 | 3,051 |
| Eastern Canada | 4,365 | 3,977 |
| Totals         | 6,617 | 7,028 |

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended July 5:

|                       | Cattle | Calves | Hogs   | Sheep |
|-----------------------|--------|--------|--------|-------|
| Salable               | 62     | 31     |        | 6     |
| Total (incl. directs) | 2,418  | 171    | 12,034 | 2,777 |
| Prev. wk.             |        |        |        |       |
| Salable               | 88     | 55     |        |       |
| Total (incl. directs) | 2,926  | 197    | 15,323 | 2,050 |

\*Includes hogs at 31st Street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

|             | Cattle | Calves | Hogs   | Sheep |
|-------------|--------|--------|--------|-------|
| July 2      | 10,675 | 109    | 9,589  | 1,346 |
| July 3      | 531    | 36     | 5,368  | 531   |
| July 4      | 92     | —      | 813    | 3     |
| July 5      | 23,495 | 143    | 9,470  | 2,107 |
| July 6      | 5,000  | 100    | 9,000  | 2,000 |
| July 7      | 14,000 | 100    | 8,500  | 1,000 |
| Week so far | 42,495 | 343    | 26,970 | 5,107 |
| Wk. ago     | 39,485 | 418    | 25,114 | 3,851 |
| Yr. ago     | 44,213 | 708    | 29,222 | 5,467 |

\*Including 453 calves, 3,959 hogs and 144 sheep direct to packers.

### SHIPMENTS

|             | Cattle | Calves | Hogs  | Sheep |
|-------------|--------|--------|-------|-------|
| July 3      | 3,305  | 50     | 1,619 | 183   |
| July 4      | 167    | —      | 1,083 | 59    |
| July 5      | 5,982  | 2,071  | 2,071 | 450   |
| July 6      | 4,000  | —      | 3,000 | 100   |
| July 7      | 5,000  | 2,000  | 2,000 | 200   |
| Week so far | 14,982 | 7,071  | 759   | —     |
| Wk. ago     | 14,199 | 175    | 8,275 | 316   |
| Yr. ago     | 16,869 | 48     | 6,074 | 696   |

### JULY RECEIPTS

|        | 1958   | 1957   |
|--------|--------|--------|
| Cattle | 60,129 | 71,949 |
| Calves | 625    | 1,277  |
| Hogs   | 50,601 | 48,907 |
| Sheep  | 7,381  | 9,370  |

### JULY SHIPMENTS

|        | 1958   | 1957   |
|--------|--------|--------|
| Cattle | 27,067 | 32,581 |
| Hogs   | 14,957 | 11,869 |
| Sheep  | 1,192  | 765    |

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., July 9:

|                  | Week ended July 9 | Week ended July 1 |
|------------------|-------------------|-------------------|
| Packers' purch.  | 18,781            | 16,024            |
| Shippers' purch. | 9,066             | 11,092            |
| Totals           | 27,847            | 27,116            |

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, July 4, with comparisons:

|               | Cattle    | Hogs       | Sheep     |
|---------------|-----------|------------|-----------|
| Week to date  | 224,000   | 279,000    | 115,000   |
| Previous week | 236,000   | 368,000    | 134,000   |
| Same wk. 1957 | 212,000   | 209,000    | 100,000   |
| Totals, 1958  | 6,610,000 | 10,530,000 | 3,748,000 |
| Totals, 1957  | 6,929,000 | 10,985,000 | 4,014,000 |

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended July 4:

|            | Cattle | Calves | Hogs | Sheep |
|------------|--------|--------|------|-------|
| Los Ang.   | 3,465  | 120    | 940  | —     |
| N. P'tland | 1,800  | 360    | 925  | 3,150 |
| San Fran.  | 380    | 50     | 300  | 2,200 |

## Farmers Received 40% of 1957 Food Dollar—USDA

Farmers received 40 per cent of the money consumers paid for food in 1957, and "marketing charges" accounted for the remaining 60 per cent, the U.S. Department of Agriculture reported this week. The USDA defines "marketing charges" to mean whatever part of the price does not go to farmers, including processing and retailing costs, transportation costs and sales markups.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, June 30 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

|                             | N.S. Yds.     | Chicago       | Kansas City   | Omaha         | St. Paul      |
|-----------------------------|---------------|---------------|---------------|---------------|---------------|
| <b>HOGS:</b>                |               |               |               |               |               |
| <b>BARROWS &amp; GILTS:</b> |               |               |               |               |               |
| U.S. No. 1-3:               |               |               |               |               |               |
| 120-140 lbs.                | \$20.50-21.50 | None qtd.     | None qtd.     | None qtd.     | None qtd.     |
| 140-160 lbs.                | 21.50-22.75   | None qtd.     | None qtd.     | None qtd.     | \$21.75-22.25 |
| 160-180 lbs.                | 22.50-23.75   | \$21.50-23.50 | None qtd.     | None qtd.     | 22.00-23.25   |
| 180-200 lbs.                | 23.25-24.25   | 23.00-24.50   | \$23.00-24.00 | \$23.25-24.25 | 23.00-24.50   |
| 200-220 lbs.                | 23.00-24.00   | 23.75-24.50   | 23.25-24.00   | 23.75-24.50   | 23.25-24.50   |
| 220-240 lbs.                | 23.00-24.00   | 23.50-24.50   | 23.25-24.00   | 23.50-24.50   | 23.25-24.50   |
| 240-270 lbs.                | 22.50-23.75   | 23.25-24.00   | 22.75-23.75   | 23.25-24.00   | 22.50-24.50   |
| 270-300 lbs.                | 22.00-23.00   | 22.50-23.50   | None qtd.     | 22.25-23.50   | 21.75-24.00   |
| 300-330 lbs.                | None qtd.     | 21.75-22.75   | None qtd.     | 21.50-22.50   | None qtd.     |
| 330-360 lbs.                | None qtd.     | None qtd.     | None qtd.     | None qtd.     | None qtd.     |
| <b>Medium:</b>              |               |               |               |               |               |
| 160-220 lbs.                | None qtd.     | None qtd.     | None qtd.     | None qtd.     | 22.00-22.75   |

|               |             |             |             |             |             |
|---------------|-------------|-------------|-------------|-------------|-------------|
| <b>SOVS:</b>  |             |             |             |             |             |
| U.S. No. 1-3: |             |             |             |             |             |
| 180-270 lbs.  | 21.00 only  | None qtd.   | None qtd.   | None qtd.   | None qtd.   |
| 270-300 lbs.  | 21.00 only  | 21.75-22.00 | 20.50-21.00 | 21.50-22.00 | 22.00-22.75 |
| 300-330 lbs.  | 20.75-21.00 | 21.25-21.75 | 20.50-21.00 | 21.25-22.00 | 21.50-22.25 |
| 330-360 lbs.  | 20.50-21.00 | 20.50-21.00 | 20.50-21.00 | 20.50-21.75 | 21.00-21.50 |
| 360-400 lbs.  | 20.00-20.75 | 19.75-20.75 | 19.50-20.00 | 20.00-20.75 | 19.25-21.25 |
| 400-450 lbs.  | 19.50-20.25 | 19.25-20.00 | 19.00-19.75 | 19.25-20.25 | 19.00-20.00 |
| 450-550 lbs.  | 19.00-19.75 | 18.25-19.50 | 18.75-19.50 | 18.75-19.50 | 18.25-19.25 |

**Boars & Stags.**  
all wts. . . . . None qtd. . . . . None qtd. . . . . None qtd. . . . . None qtd. . . . . None qtd.

## SLAUGHTER CATTLE & CALVES:

|                  |             |             |             |             |             |
|------------------|-------------|-------------|-------------|-------------|-------------|
| <b>STEERS:</b>   |             |             |             |             |             |
| <b>Prime:</b>    |             |             |             |             |             |
| 700-900 lbs.     | None qtd.   | None qtd.   | None qtd.   | None qtd.   | None qtd.   |
| 900-1100 lbs.    | None qtd.   | 28.00-29.50 | None qtd.   | None qtd.   | None qtd.   |
| 1100-1300 lbs.   | None qtd.   | 28.25-28.50 | None qtd.   | None qtd.   | None qtd.   |
| 1300-1500 lbs.   | None qtd.   | 27.00-28.50 | None qtd.   | 27.50-29.25 | None qtd.   |
| <b>Choice:</b>   |             |             |             |             |             |
| 700-900 lbs.     | 27.00-27.25 | 25.00-26.50 | 26.00-27.50 | 26.50-27.50 | 26.00-27.00 |
| 900-1100 lbs.    | 27.25-27.50 | 26.00-27.50 | 26.25-28.00 | 26.50-27.50 | 26.50-27.50 |
| 1100-1300 lbs.   | 27.00-27.50 | 27.00-28.00 | 26.25-28.00 | 26.50-27.50 | 26.00-27.50 |
| 1300-1500 lbs.   | 27.00-27.50 | 26.25-27.50 | 26.00-27.75 | 25.50-27.50 | 26.00-27.50 |
| <b>Good:</b>     |             |             |             |             |             |
| 700-900 lbs.     | 24.50-25.50 | 26.25-26.75 | 23.75-26.75 | 24.00-25.50 | 24.00-26.00 |
| 900-1100 lbs.    | 24.50-25.00 | 24.50-26.00 | 23.75-26.25 | 24.00-25.50 | 24.00-26.00 |
| 1100-1300 lbs.   | 24.00-25.00 | 24.00-26.00 | 23.50-26.00 | 21.00-24.00 | 24.50-26.00 |
| 1300-1500 lbs.   | 24.00-25.00 | 24.00-26.00 | 23.50-26.00 | 21.00-24.00 | 24.50-26.00 |
| <b>Standard,</b> |             |             |             |             |             |
| all wts. . . . . | 22.00-24.00 | 21.25-27.50 | 23.50-26.25 | 22.50-24.00 | 21.50-24.50 |
| <b>Utility,</b>  |             |             |             |             |             |
| all wts. . . . . | 21.00-22.00 | 18.25-21.00 | 21.00-23.75 | 21.00-22.00 | 20.00-21.50 |

|                  |             |             |             |             |             |
|------------------|-------------|-------------|-------------|-------------|-------------|
| <b>HEIFERS:</b>  |             |             |             |             |             |
| <b>Prime:</b>    |             |             |             |             |             |
| 600-800 lbs.     | 28.00 only  | 27.75-28.25 | None qtd.   | None qtd.   | None qtd.   |
| 800-1000 lbs.    | 27.75-28.00 | 27.50-28.00 | None qtd.   | None qtd.   | None qtd.   |
| <b>Choice:</b>   |             |             |             |             |             |
| 600-800 lbs.     | 26.50-27.00 | 26.50-27.55 | 25.50-27.50 | 26.25-27.25 | 25.00-27.00 |
| 800-1000 lbs.    | 27.00-27.50 | 24.00-27.00 | 25.75-27.50 | 25.75-27.50 | 25.00-27.00 |
| <b>Good:</b>     |             |             |             |             |             |
| 600-700 lbs.     | 24.00-26.00 | 24.00-27.00 | 23.50-25.75 | 23.75-25.50 | 24.00-25.00 |
| 700-900 lbs.     | 23.50-25.00 | 23.25-24.50 | 23.50-25.75 | 23.50-25.50 | 24.00-25.00 |
| <b>Standard,</b> |             |             |             |             |             |
| all wts. . . . . | 23.00-24.00 | 22.00-24.00 | None qtd.   | 21.50-23.75 | 21.50-24.00 |
| <b>Utility,</b>  |             |             |             |             |             |
| all wts. . . . . | None qtd.   | 20.00-22.00 | None qtd.   | 17.50-20.00 | 19.00-21.50 |

|                       |             |             |             |             |             |
|-----------------------|-------------|-------------|-------------|-------------|-------------|
| <b>COWS:</b>          |             |             |             |             |             |
| <b>Commercial,</b>    |             |             |             |             |             |
| all wts. . . . .      | 18.50-20.00 | 20.00-21.25 | 19.50-20.50 | None qtd.   | None qtd.   |
| <b>Utility,</b>       |             |             |             |             |             |
| all wts. . . . .      | 17.50-19.00 | 15.00-19.00 | 17.50-19.50 | None qtd.   | 20.00-21.00 |
| <b>Cut &amp; cut,</b> |             |             |             |             |             |
| all wts. . . . .      | 14.00-18.00 | 15.00-18.00 | 14.50-17.50 | 15.50-17.50 | 17.50-20.00 |

|   |             |             |             |             |             |
|---|-------------|-------------|-------------|-------------|-------------|
| <b>BULLS (Yrly. Excl.) All Weights:</b> |             |             |             |             |             |
| <b>Good</b>                             | None qtd.   | 23.50-25.00 | None qtd.   | None qtd.   | 15.50-17.50 |
| <b>Commercial</b>                       | 22.00-23.50 | 20.00-25.50 | 21.50-22.50 | 22.00-23.25 | 22.00-23.50 |
| <b>Utility</b>                          | 21.00-22.25 | 20.00-22.50 | 20.00-21.50 | 20.50-22.50 | 21.50-24.00 |
| <b>Cutter</b>                           | 16.00-20.00 | 20.00-22.00 | 20.00-21.00 | 20.00-21.50 | 21.00-23.50 |

|                              |             |             |             |             |             |
|------------------------------|-------------|-------------|-------------|-------------|-------------|
| <b>VEALERS, All Weights:</b> |             |             |             |             |             |
| <b>Ch. &amp; pr.</b>         | 28.00-31.50 | 26.00-28.00 | 26.00-28.00 | 26.00-28.00 | 29.00-32.00 |
| <b>Stand. &amp; gd.</b>      | 25.00-28.00 | 22.00-24.00 | 22.00-24.00 | 18.50-21.00 | 24.00-29.00 |

|                                |             |             |             |             |             |
|--------------------------------|-------------|-------------|-------------|-------------|-------------|
| <b>CALVES (500 Lbs. Down):</b> |             |             |             |             |             |
| <b>Ch. &amp; pr.</b>           | 24.00-27.00 | 25.00-26.00 | 24.50-26.00 | None qtd.   | 27.00-28.00 |
| <b>Stand. &amp; gd.</b>        | 17.00-23.00 | 24.00-25.50 | 23.00-24.00 | 24.00-25.00 | 24.00-27.00 |

|                     |            |             |             |             |             |          |
|---------------------|------------|-------------|-------------|-------------|-------------|----------|
| YEARLINGS, (Shorn): |            |             |             |             |             |          |
| Prime               | .....      | 20.00-21.50 | 22.00-22.50 | None qtd.   | None qtd.   | 21.00-21 |
| Choice              | .....      | 19.00-20.00 | 21.00-22.00 | 21.50-23.00 | 20.00-21.50 | 20.00-21 |
| EWES (Shorn):       |            |             |             |             |             |          |
| Gd. & ch.....       | 5.00- 6.50 | 5.00- 6.00  | 6.00- 7.00  | 5.50- 7.00  | 5.50- 6     |          |
| Cull & util.....    | 3.50- 5.50 | 4.00- 5.00  | 4.00- 6.50  | 3.50- 6.75  | 2.50- 5     |          |

## Pete the Packer plays it smart

"Oh, boy," said Pete the Packer,  
"I'll bet they're in a flap.  
That wolf's a'howling at the door,  
They'll soon be off the map."

SLACK, THE PACKER



"How did they ever get themselves  
In such an awful fix?  
The bottom must have dropped  
from sales.  
Consumers just said nix."

"I try to give consumers  
The best meat in the store  
I'm sure I've found the answer.  
They all come back for more."



## Pete's Profit Platform

Pure I-ascorbic acid Roche\*  
Is sure to please the nation.  
It guards the color, protects  
the meats—  
A first class recommendation.  
My hams, my bacon, and my franks,  
Corned beef, all luncheon meat  
Keep fresh, true color for days and days.  
Look good enough to eat.

\*Roche Reg. U. S. Pat. Off.

P. S.—Pete buys his pure I-ascorbic  
acid (vitamin C) from the Vitamin  
Division Hoffmann-La Roche Inc.,  
Nutley 10, N. J. Why don't you, too?

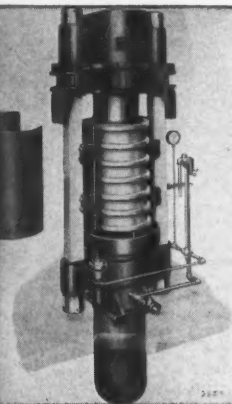
## FRENCH CURB PRESS

Produces For You

MORE GREASE  
Purer GREASE  
LESS REWORKING  
GREATER CLEANLINESS

For Additional  
Information Write

The French Oil Mill  
Machinery Company  
Piqua, Ohio



WARNER-JENKINSON MFG. CO.

**RED  
SEAL**

TRADE MARK

ST. LOUIS

**CERTIFIED  
CASING  
COLORS**

WARNER JENKINSON MFG., CO.  
2526 Baldwin St. • St. Louis 6, Mo.  
West Coast: 2515 Southwest Drive, Los Angeles 43, Calif.

## CLASSIFIED ADVERTISING

Undeplayed: set solid. Minimum 20 words,  
\$3.00; additional words, 20c each. "Posi-  
tion Wanted," special rate; minimum  
20 words, \$3.50; additional words, 20c

each. Count address or box numbers as  
8 words. Headlines, 75c extra. Listing ad-  
vertisements, 75c per line. Displayed,  
\$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified  
Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER

### POSITION WANTED

FROM SOUTH AMERICA: Arriving in August,  
ready for work—experienced, only thirty seven  
years young, but already have twenty two years  
of meat packing experience with one of the major  
packers in the U.S.A. and in South America.  
versed and specially trained in modern meat  
packing accounting field including general busi-  
ness administration, personal handling, systems  
and organization, costing, deptl. P&L, auditing  
and finance. Please write for a copy of a com-  
plete resume of my qualifications. I am travelling  
light, so let us meet at my expense. It would  
be a pleasure to come to a mutual agreement  
with you. W-281, THE NATIONAL PROVI-  
SIONER, 527 MADISON AVE., NEW YORK 22,  
NEW YORK.

#### MANAGER

Twenty-eight years practical experience covering  
all phases of packinghouse management and op-  
erations, livestock buying through sales. Capable  
of giving you efficient, profitable results. W-277,  
THE NATIONAL PROVISIONER, 15 W. HURON  
ST., CHICAGO 10, ILL.

SUPERINTENDENT: Experienced—both large and  
small houses. Resume of background and refer-  
ences furnished. Will relocate. W-261, THE NA-  
TIONAL PROVISIONER, 15 W. HURON ST.,  
Chicago 10, ILL.

#### CONSULTANT SERVICE

PACKINGHOUSE EXECUTIVE: Thoroughly ex-  
perienced in management and all operations,  
available short periods your plant, solve your  
problems quickly, results guaranteed. W-276,  
THE NATIONAL PROVISIONER, 15 W. HURON  
ST., CHICAGO 10, ILL.

SUPERVISOR: Casings production. Thirty years  
experience, every phase casings production, in-  
cluding costs. Hog, beef, sewed casings, related  
products. Available August first. W-273, THE  
NATIONAL PROVISIONER, 15 W. HURON ST.,  
CHICAGO 10, ILL.

SAUSAGE MAN: Years of experience with large  
and small packers. Cost and production mined.  
Willing to go any where but eastern and central  
states preferred. Excellent records available now  
or later. W-280, THE NATIONAL PROVI-  
SIONER, 15 W. HURON ST., CHICAGO 10, ILL.

### POSITION WANTED

Sausage Manufacturing Consultant: Can improve  
products, costs, yields, eliminate many manu-  
facturing problems. Experienced all phases sau-  
sage and smoked meats. Train personnel, handle  
complete operation. Services available South-  
eastern area. W-275, THE NATIONAL PROVI-  
SIONER, 15 W. HURON ST., CHICAGO 10, ILL.

### HELP WANTED

#### MICROBIOLOGIST

Progressive Manufacturer of processed meats  
requires experienced Bacteriologist for recently  
created Research and Development Department.  
Position will involve some quality control, as  
well as research work. Write fully as to: Edu-  
cation, Age, Experience, and personal background  
to

INDUSTRIAL RELATIONS DEPARTMENT  
PETER ECKRICH & SONS, INC.

P.O. Box 388 FORT WAYNE 1, Indiana

SAUSAGE MAKER: All-round capable man who  
knows how to get results and is not afraid of  
hard work. Requirements—must be a sausage  
maker, have a high school education or better,  
must be able to handle personnel, know costs,  
take on responsibilities. An excellent opportunity  
for quick advancement and a good position in a  
medium sized plant located in Detroit, Michigan.  
Give full particulars. W-263, THE NATIONAL  
PROVISIONER, 15 W. HURON ST., Chicago 10, ILL.

SALESMAN WITH CAR: To cover established  
territory in northeastern U.S. Must have expe-  
rience selling seasonings, cures, binders and  
specialty items. Our company is well established  
in this business. Salary, expense and car allow-  
ance. Write Box W-207, THE NATIONAL PRO-  
VISIONER, 527 Madison Ave., New York 22, N.Y.

EXPERIENCED ACCOUNTANT WANTED: Must  
have packing house experience. Good salary.  
W-282, THE NATIONAL PROVISIONER, 15 W.  
HURON ST., CHICAGO 10, ILL.

### HELP WANTED

#### COMPTROLLER—ACCOUNTANT

TO TAKE CHARGE: Of entire office of a fast  
growing federally inspected portion control pro-  
cessing company in mid Atlantic state. A position  
with a future for the right man. Send complete  
resume of experience, education and salary ex-  
pected. Age is no barrier. All replies held  
strictly confidential. W-262, THE NATIONAL  
PROVISIONER, 15 W. HURON ST., Chicago 10, ILL.

#### SALES MANAGER

EXPERIENCED: Sales manager wanted to take  
full responsibility of established branch house  
operation for progressive midwest packer. Give  
full details of experience. W-251, THE NATIONAL  
PROVISIONER, 15 W. HURON ST., Chicago 10, ILL.

CATTLE BUYER: Experienced in country buy-  
ing and terminal markets. Wanted by small  
progressive packer in the Chicago area. Good  
proposition for a good man. W-278, THE NA-  
TIONAL PROVISIONER, 15 W. HURON ST.,  
CHICAGO 10, ILL.

WANTED: Capable cost minded man to manage  
midwestern packing plant. Age no barrier. Must  
be able to take over for busy owner. W-275,  
THE NATIONAL PROVISIONER, 15 W. HURON  
ST., CHICAGO 10, ILL.

### MISCELLANEOUS

**HOG • CATTLE • SHEEP**  
**SAUSAGE CASINGS**  
**ANIMAL GLANDS**

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# CLASSIFIED ADVERTISING

## MISCELLANEOUS

### FOR MEDIUM AND NARROW SHEEP CASINGS

WRITE OR PHONE COLLECT  
CENTRAL 6-1236

S. OPPENHEIMER & COMPANY,  
INC.

55 East Washington Street  
Chicago 2, Illinois

### FOR WIDE AND EXTRA WIDE SHEEP CASINGS

WRITE OR PHONE COLLECT  
CENTRAL 6-1236

S. OPPENHEIMER & COMPANY,  
INC.

55 East Washington Street  
Chicago 2, Illinois

## YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

KIWI CODERS CORPORATION

4007 N. Kedzie Ave. Chicago 18, Ill.

ATTENTION! Boning and slaughter houses in Pennsylvania: I will buy your cull and beef fat and suet. It does not have to be U.S. inspected. W-272, THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50', Freezer 50,000 lb. capacity. Retail store 25' x 65'.

### GIANT MEAT SUPPLY

12635 W. Dixie Hwy. North Miami, Florida

COMPLETE: Modern meat packing and locker plant. Ten cattle, twenty hogs hourly. Freezer storage, three chilling rooms, sausage kitchen and smoking. Good central Texas town. Federal inspection. W-283, THE NATIONAL PROVISIONER, 15 W. HURON ST., CHICAGO 10, ILL.

FROZEN FOOD PLANT for sale. Located Eastern Pennsylvania. Modern, fully equipped, for frozen portion control meats. Federal inspection. Three and one half acres of property including two stone houses. Priced right for quick sale. W-284, THE NATIONAL PROVISIONER, 15 W. HURON ST., CHICAGO 10, ILL.

B.A.I. SLAUGHTERHOUSE: Will custom kill beef or veal, kosher or non-kosher. Located Eastern Pennsylvania, convenient to New York or Philadelphia. Deliveries made in refrigerated trailers with all meat hanging. Satisfaction guaranteed. W-285, THE NATIONAL PROVISIONER, 15 W. HURON ST., CHICAGO 10, ILL.

## PLANTS FOR RENT

### ATTENTION! MEAT BROKERS

OFFICES: Four newly decorated panelled offices (air conditioning optional) in the heart of the meat industry. 3833 S. Halsted St., Chicago, Ill. Second floor. Call Virginia 7-8800.

FOR RENT: Meat processing plant, 5500 sq. ft. Operating as meat plant for 18 years. Available equipped or unequipped. Railroad area. Carlstadt Consumers' Ice Co., 517 Highway 17, Carlstadt, N. J.

## PLANT WANTED

WANTED TO LEASE OR RENT: Former plant superior desires lease or rent small to medium size plant, fully equipped for/or adaptable to sausage, boiled hams or sliced bacon operations. Will also consider managerial position with option to buy into business. Principals only. Give all details, size, location, equipment, volume, etc. Preferably in New York state area, but would relocate. W-268, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

## EQUIPMENT WANTED

RENDERING COOKER WANTED: 5 x 9 or 5 x 12. Please give all pertinent information. EW-269, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

- 6834—Model 86TO Pony Label Dri Machine. Serial #86TO-653-45200EC with 1/3 HP pump combination motor and 3/4 HP drive. Motor 220 volts, 60 cycle, 3 phase. Price: \$1500.00.
- 6833—Ditto, Serial #86TO-655-45200EC. Price: \$1500.00.
- 6774—Ditto, Serial #86TO-40500EC. Price: \$1500.00.
- 5413—Model 8-11 Hayssen Automatic Wrapping Machine, Serial #9909-R, 220 volts, 60 cycle, 3 phase, 1/2 HP drive motor. Price: \$1000.00.
- 5335—Model 8-11 Hayssen Carton Wrapping Machine, Serial #9784, 220 volts, 60 cycle, 3 phase, 1/3 HP motor drive. Price: \$1000.00.
- 5355—Model M. P. U. Corley Miller Semi-Automatic Wrapping Machine, Serial #6870-49, 1/3 HP motor, 115 volts, 60 cycle, 1 phase motor drive. Price: \$600.00.
- 6491—Model M.P.U.S.—24 Corley Miller Wrapping Machine, Serial #702452, 115 volts, 60 cycle, 1 phase, 1/3 HP motor drive. Price: \$800.00.
- 5370—Model J. S. U. Glove Package Wrapping Machine, Serial #6006, 1/2 HP, 220 volts, 60 cycle, 3 phase motor drive. Price: \$800.00.
- 7079—Electrostatic Smoking & Production Machine, with Power Pack and U. S. Variable Drive Motor, 1/2 HP, 220 volts, 60 cycle, 3 phase. Price: \$3000.00.
- 7147—#248 Special Campbell Wrapper, 220 volts, 3 phase, 60 cycle, Serial #2W8-1010, Rath #1747 (Hudson Sharp). Reeves Vari-Speed Motor Drive, Size 1101-C-18, ratio 6.9:1, output speed max. 420, min. 70 RPM. Serial #MD83293, Rath #7148, 1/2 HP, type L Reeves Motor, 1725 RPM. 220/440 volts, 3 phase, 60 cycle, Serial #MM7076-EW, Rath #M-3330. Price: \$650.00.

All prices f.o.b. Waterloo. For more information, write to

Plant Engineering Department  
The Rath Packing Company  
Waterloo, Iowa

- 1—Dumping Tank complete with conveyor, gear box, and motor size 9' x 5'4".
- 1—Chill Tank with conveyor, gear box, and motor size 60' x 5'4".
- 1—Rietz Disintegrator Serial #18238 with 75 HP Motor.
- 1—Canco 1-00-6 Closing Machine Serial #4556.
- 1—M S can filler Spague-Sells Serial #30-882.
- 1—8000 pound mixer complete with agitator, gear box, and 5 HP Motor.
- 1—3000 pound mixer with steam jacket.
- 1—Prebreaker Model #PB-12-H 2218 Serial #P 54543 complete with gear box and 15 HP Motor.
- 1—4 x 4 Lipman Amonia Compressor.
- 1—US 60 HP Motor.

All of the above listed equipment is in good working condition.

W-274, THE NATIONAL PROVISIONER, 15 W. HURON ST., CHICAGO 10, ILL.

## USED—FACTORY REBUILT

Model, LC, Level Glide  
Breeding Machine  
Grill Meats, Inc., Sandusky, O.

- 1—Heavy Duty Product Cooler model FL726H (Buxh Ammo.)
- 4—LT180 Water Defrost Unit Coolers (Bush F-12)
- 2—LT120 Water Defrost Unit Coolers (Bush F-12)
- 1—10 HP York Ammonia Condensing unit.

STANDARD BEEF CO. INC.

151 Cedar Ave. Scranton 5, Pa.

## ANDERSON EXPELLERS

★ All Models, Rebuilt, Guaranteed ★  
We Lease Expellers  
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

FOR SALE: Two Globe Jarvis cattle skinning machines 1/12 H.P. Motor, complete with 13 sets of knives. Good condition, used only six weeks. THE VAL DECKER PACKING COMPANY, Piqua, Ohio.

# BARLIANT'S WEEKLY SPECIALS

## Sausage & Bacon

- 1194—FROZEN MEAT CUTTER: Gemco mdl. 4-16, ser. #1935, 3 HP. motor \$2,875.00
- 1164—SLICER: Anco #827, ser. #11201471, 5 HP. mtr., heating element on Hydraulic Feed \$2,495.00
- 1147—CURING MACHINE: Globe #9440 "Injecto-Cure" 1 1/2 HP. TEFC mtr., stainless steel 3/4 HP. pump, head in A-1 condition \$2,000.00
- 1163—VACUUMIZER: Anco (for tub trucks), w/ pump & motor, little used \$1,400.00
- 1160—MEAT DICER: Pres-Teege, latest model, with conversion plates & spacers for up to 2 1/4" spacing, 2 HP. mtr., used less than 6 months \$1,195.00
- 9710—SILENT CUTTER: Buffalo #65-B, self-emptying, 10-knives, 60 HP. mtr. & starter \$1,975.00
- 1159—MIXER: Buffalo #5, 1500 lb. cap., stainless steel lined bowl \$1,500.00
- 1079—MIXER: Buffalo #3, 700 lb. cap., 7 1/2 HP. (stainless bowl available additional) \$675.00
- 1165—STUFFER: Buffalo 500 lb. cap. \$1,200.00
- 1078—STUFFER: Buffalo 300 lb. cap. \$875.00
- 1171—STUFFER: Boss 200 lb. cap., with stuffing valves and air piping \$725.00
- 1108—GRINDER: Globe #1542, 8 1/2" plates newly replaced head & worm, 25 HP. \$785.00
- 1107—GRINDER: Buffalo #66-B, 15 HP. \$625.00
- 1195—HAM PRESS: Griffith w/ #1 base, 1 HP. \$750.00
- 1181—HAM PRESS: Sheet Metal Eng. pneumatic, for 3/4" to 4 1/4" Molds \$475.00
- 1172—JOURDAN COOKER: model TSC, ser. #514, 57" W. x 53" x 8'10" high, w/ 1 HP. pump \$575.00
- 1051—PORK-CUT SKINNER: Townsend #27, reconditioned & guaranteed \$575.00
- 1139—HAM MOLDS: (300) Anco #964, stainless steel, 4" x 4" x 27", very little used. ea. \$14.25
- 9753—HAM MOLDS: Adelman Ham Boiler Corp., stainless steel, with covers:
  - 38—20-2-G, 12" x 5 1/4" x 5 1/4" ea. \$13.50
  - 140—26-0-E, 12 1/4" x 6 1/4" x 5 1/4" ea. \$13.50
- 9662—HAM MOLDS: stainless steel, with covers, like new springs, excellent condition, factory converted for use as Hoy Molds. ea. \$12.75
- Reduced to
  - 137—#108 (1-0-E) 8 lbs., 11" x 5 1/4" x 4 1/4"
  - 63—#113 (0-2-G) 10 lbs., 12" x 5 1/4" x 5 1/4"
  - 108—#114 (2-0-F) 12 lbs., 12" x 6 1/4" x 5 1/4"
  - 63—#116 (6-0-E) 15 lbs., 12 1/4" x 6 1/4" x 4 1/4"
- 9839—LOAF MOLDS: (200) Globe Hoy #64-5, stainless steel, with covers, 10" x 4 1/4" x 4 1/4", ea. \$6.50

## Rendering & Lard

- 1211—DISINTEGRATOR: Rietz ser. #18258, 75 HP. mtr., with 15 HP. model PB-12-H2248 Prebreaker, with starters, perfect working condition. \$5,750.00
- 5944—BLOOD DRYERS: (6) 5' x 16', with 40 HP. mtr. & starter, A.S.M.E. coded. ea. \$2,500.00
- 1030—COOKER: Globe 5' x 10', 15 HP. ea. \$1,150.00
- 1169—COOKER: Globe 4 1/2' x 9' 3/4" single shell type, 15 HP. & drive little used. ea. \$2,000.00
- 1140—EXPELLER: Red Lion, ser. #866, w/ drag elevator, 20 HP. mtr., starter, silent chain dr. \$2,100.00
- 9728—HOG: Mitts & Merrill 15 CRD, 18" x 20" opening, 75 HP. motor \$2,250.00
- 1149—BONE GRINDER: 9 1/4" x 14" throat opening, 10 HP. mtr. & V-belt drive \$750.00
- 9867—LARD VOTATOR: Girdler Jr. model, first class condition, reduced to \$2,450.00
- 1162—LARD CARTON CLOSER: Paters CCY-L#541147, for 1/2 lb. lard. Easily changeable to 4 lb. \$2,950.00

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- 1093—M & S FILLER: FMC #10, 6-pocket, stainless steel contact parts, 3 HP. ea. \$2,500.00
- 1084—FLAKE-ICER: York DER 10, 1 ton cap. \$675.00
- 1113—HOG DEHAIRER: Dupps Rujak #78, 40 hogs/hr., 5 HP. motor \$450.00

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